Session IPA

- Gravity **11.4 BLG**
- ABV **---**
- IBU **57**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **19.7 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.35 kg *(72.3%)*	80 %	4
Grain	Pszeniczny	0.6 kg *(18.5%)*	85 %	4
Grain	Abbey Castle	0.3 kg *(9.2%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pekko	11 g	60 min	13.6 %
Boil	Pekko	14 g	30 min	13.6 %
Aroma (end of boil)	Hallertau Blanc	10 g	10 min	7.6 %
Aroma (end of boil)	WAI-ITI	35 g	10 min	2.8 %
Whirlpool	Hallertau Blanc	20 g	0 min	7.6 %
Whirlpool	WAI-ITI	35 g	0 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10.95 g	---

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4.21 g	Boil	15 min