

## #10 Session IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **46**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**
- Temp **68 C**, Time **10 min**
- Temp **77 C**, Time **15 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **68C**
- Keep mash **15 min** at **77C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Pszeniczny	1.5 kg (27.3%)	85 %	4
Grain	Biscuit Malt	0.5 kg (9.1%)	79 %	45
Grain	Strzegom Monachijski typ I	0.5 kg (9.1%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	60 min	14.1 %
Boil	Magnat	15 g	30 min	14.1 %
Boil	Falconer's Flight	30 g	10 min	11.3 %
Whirlpool	Mosaic	30 g	20 min	10 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis