

## #15 Session IPA

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- Gravity **10.8 BLG**
- ABV ---
- IBU **69**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **37 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (44.1%)	81 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (22.1%)	80 %	16
Grain	melanoidynowy	0.3 kg (4.4%)	80 %	70
Grain	Strzegom Pale Ale	2 kg (29.4%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	10 g	60 min	15.8 %
Boil	Pacific Gem	10 g	55 min	15.8 %
Boil	Pacific Gem	10 g	50 min	15.8 %
Boil	Pacific Gem	10 g	45 min	15.8 %
Boil	Pacific Gem	10 g	40 min	15.8 %
Boil	Columbus/Tomahawk/Zeus	5 g	50 min	12.9 %
Boil	Columbus/Tomahawk/Zeus	5 g	45 min	12.9 %
Boil	Columbus/Tomahawk/Zeus	5 g	40 min	12.9 %
Boil	Columbus/Tomahawk/Zeus	5 g	35 min	12.9 %
Boil	Columbus/Tomahawk/Zeus	5 g	30 min	12.9 %

Boil	Willamette	5 g	30 min	5.4 %
Boil	Willamette	5 g	25 min	5.4 %
Boil	Willamette	5 g	20 min	5.4 %
Boil	Willamette	5 g	15 min	5.4 %
Boil	Willamette	10 g	10 min	5.4 %
Boil	Willamette	10 g	5 min	5.4 %
Boil	Willamette	10 g	0 min	5.4 %

## Yeasts

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