

## 54 Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **70 C**, Time **90 min**
- Temp **75 C**, Time **15 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Keep mash **15 min** at **75C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (9.1%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El dorado	25 g	60 min	15.1 %
Whirlpool	Loral	20 g	2 min	11 %
Whirlpool	Eureka!	100 g	2 min	18 %
Whirlpool	Lemon drop	20 g	2 min	4.6 %
Dry Hop	Ekuanot	100 g	4 day(s)	13.1 %
Dry Hop	Lemon drop	20 g	4 day(s)	4.6 %
Dry Hop	Loral	20 g	4 day(s)	11 %
Dry Hop	El Dorado	75 g	4 day(s)	15.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---