

## 87. Session IPA

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- Gravity **12.4 BLG**
- ABV ---
- IBU **17**
- SRM **3.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (76.9%)	81 %	4
Grain	Płatki pszeniczne	0.2 kg (3.8%)	85 %	3
Grain	Płatki owsiane	1 kg (19.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	30 g	5 min	15 %
Whirlpool	Sabro	20 g	15 min	15 %
Dry Hop	Sabro	100 g	2 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Liquid	1500 ml	WLP