

## Season ipa

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (83.3%)	81 %	4
Grain	Pszeniczny	0.5 kg (9.3%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	15 g	60 min	13.8 %
Boil	Palisade	15 g	10 min	7.3 %
Aroma (end of boil)	Ahtanum	28.3 g	1 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis