

## SESSION AIPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **75**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (20%)	81 %	6
Grain	Viking Pale Ale malt	1 kg (20%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	45 min	12.7 %
Boil	Amarillo	30 g	30 min	12.7 %
Boil	Amarillo	30 g	0 min	12.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Notes

- coobra CB3  
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