

#Session IPA 07.2019

- Gravity **12.9 BLG**
- ABV ---
- IBU **20**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (67.6%) | 79 % | 6 |
| Grain | Pszeniczny | 0.5 kg (13.5%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (10.8%) | 80 % | 2 |
| Grain | Rye Malt | 0.3 kg (8.1%) | 63 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Whirlpool | Citra | 50 g | 0 min | 13.2 % |
| Whirlpool | Mosaic | 50 g | 0 min | 10 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Hazy daze | Ale | Slant | 100 ml | Fermentis |