

## Session IPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **40**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **23.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (88.9%)	79 %	6
Grain	Strzegom Pszeniczny	0.75 kg (11.1%)	81 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	20 min	13.1 %
Boil	Citra	50 g	5 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Citra	100 g	Secondary	7 day(s)
Spice	Columbus	100 g	Secondary	7 day(s)