

## Session IPA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **66**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.4 kg (80%)	80 %	8
Grain	Weyermann - Carapils	0.3 kg (10%)	78 %	4
Grain	Barley, Flaked	0.3 kg (10%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	25 min	10.5 %
Boil	Citra	50 g	2 min	13.1 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Amarillo	50 g	3 day(s)	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	100 ml	Wyeast Labs