

Session IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.3 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 1.5 kg (39.5%) | 80.5 % | 6 |
| Grain | Pilzneński | 1.5 kg (39.5%) | 81 % | 4 |
| Grain | Pszeniczny | 0.2 kg (5.3%) | 85 % | 4 |
| Grain | Wheat, Torrified | 0.2 kg (5.3%) | 79 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (10.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Simcoe | 12 g | 20 min | 13.2 % |
| Whirlpool | Mosaic | 12 g | 20 min | 10 % |
| Whirlpool | Citra | 12 g | 20 min | 12 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|------------|
| LalBrew New England | Ale | Dry | 11 g | Lallemand |