

## Session IPA

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **37**
- SRM **3.1**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43.6 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **67 C**, Time **80 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **43.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Płatki pszeniczne	1 kg (16.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	15.5 %
Aroma (end of boil)	Oktawia	100 g	5 min	7.1 %
Dry Hop	Oktawia	50 g	3 day(s)	9 %
Dry Hop	Equinox	50 g	3 day(s)	12.8 %
Dry Hop	Chinook	50 g	3 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile