

Session IPA

- Gravity **11.4 BLG**
- ABV ---
- IBU **57**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **19.7 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.35 kg (72.3%) | 80 % | 4 |
| Grain | Pszeniczny | 0.6 kg (18.5%) | 85 % | 4 |
| Grain | Abbey Castle | 0.3 kg (9.2%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Boil | Pekko | 11 g | 60 min | 13.6 % |
| Boil | Pekko | 14 g | 30 min | 13.6 % |
| Aroma (end of boil) | Hallertau Blanc | 10 g | 10 min | 7.6 % |
| Aroma (end of boil) | WAI-ITI | 35 g | 10 min | 2.8 % |
| Whirlpool | Hallertau Blanc | 20 g | 0 min | 7.6 % |
| Whirlpool | WAI-ITI | 35 g | 0 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 10.95 g | --- |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4.21 g | Boil | 15 min |