

## Session ipa

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- Gravity **11.2 BLG**
- ABV ---
- IBU **32**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **8 %**
- Size with trub loss **26.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **32.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (81.8%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (18.2%)   | 85 %  | 4   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Marynka  | 22 g   | 60 min | 10 %       |
| Aroma (end of boil) | Citra    | 50 g   | 3 min  | 12 %       |
| Aroma (end of boil) | Amarillo | 50 g   | 3 min  | 9.5 %      |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |