

## Session IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	2.5 kg (62.5%)	81 %	3
Grain	Weizenmalz Best	0.2 kg (5%)	82 %	4
Grain	Carahell Best	0.2 kg (5%)	75 %	30
Grain	Carapils Best	0.3 kg (7.5%)	75 %	5
Grain	Dinkelmalz	0.2 kg (5%)	--- %	6
Grain	Platki owsiane	0.5 kg (12.5%)	85 %	3
Grain	Wheat, Flaked	0.1 kg (2.5%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	20 g	15 min	12.6 %
Whirlpool	Galaxy	20 g	15 min	15 %
Whirlpool	Citra	20 g	15 min	13.6 %
Whirlpool	Amarillo	20 g	15 min	8.7 %
Whirlpool	Centennial	20 g	15 min	9.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - 1056 American Ale	Ale	Culture	20 g	Wyeast Labs