

## Session IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **39**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (98%)  | 80 %  | 5   |
| Grain | Strzegom Karmel 300  | 0.1 kg (2%) | 70 %  | 299 |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Mandarina Bavaria | 10 g   | 60 min | 7.5 %      |
| Boil                | Mandarina Bavaria | 10 g   | 30 min | 7.5 %      |
| Boil                | Mandarina Bavaria | 10 g   | 5 min  | 7.5 %      |
| Aroma (end of boil) | Mandarina Bavaria | 20 g   | 1 min  | 7.5 %      |
| Boil                | Cascade           | 20 g   | 60 min | 5.8 %      |
| Boil                | Cascade           | 20 g   | 30 min | 5.8 %      |
| Boil                | Cascade           | 20 g   | 5 min  | 5.8 %      |
| Aroma (end of boil) | Cascade           | 40 g   | 1 min  | 5.8 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |