

Session IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.2 kg (86.5%)	81 %	6
Grain	Płatki owsiane	0.15 kg (4.1%)	85 %	3
Grain	Płatki pszeniczne	0.15 kg (4.1%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (5.4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	30 min	10.5 %
Whirlpool	Citra	50 g	0 min	12 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Azacca	50 g	3 day(s)	14 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	200 ml	Safale
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Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min
Water Agent	chlorek wapnia	2 g	Mash	60 min
Fining	whirflock	1 g	Boil	5 min