

## SESSION IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22.3 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.6 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.2 kg (68.1%)	80 %	4
Grain	Słód owsiany Fawcett	0.5 kg (10.6%)	61 %	5
Grain	Carabody	0.5 kg (10.6%)	78 %	8
Grain	Płatki owsiane	0.5 kg (10.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mackinac	150 g	0 min	15 %
Dry Hop	Mackinac	150 g	5 day(s)	15 %

### Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	25 g	Mash	---
Water Agent	kwask mlekowy	5 g	Mash	---
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