

SESSION IPA #2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **51**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (97.1%) | 81 % | 4 |
| Grain | Fawcett - Brown | 0.15 kg (2.9%) | 72 % | 180 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.4 % |
| Boil | Mosaic | 10 g | 10 min | 12.6 % |
| Boil | Amarillo | 10 g | 10 min | 8.2 % |
| Boil | Mosaic | 20 g | 0 min | 12.6 % |
| Boil | Amarillo | 20 g | 0 min | 8.2 % |
| Whirlpool | Mosaic | 20 g | 40 min | 12.6 % |
| Whirlpool | Amarillo | 20 g | 40 min | 8.2 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 12.6 % |
| Dry Hop | Amarillo | 50 g | 2 day(s) | 8.2 % |