

## Session IPA 2

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **52**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **8.6 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (70.1%)	80 %	5
Grain	Pszeniczny	0.3 kg (10.5%)	85 %	4
Grain	Monachijski	0.1 kg (3.5%)	80 %	16
Grain	Karmelowy Czerwony	0.055 kg (1.9%)	75 %	30
Grain	Viking Pilsner malt	0.4 kg (14%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	17 g	60 min	12 %
Boil	Equinox	8 g	60 min	11.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis