

## Session IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **60**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (50%)	80 %	5
Grain	Viking Pilsner malt	2 kg (28.6%)	82 %	4
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	40 min	10.6 %
Boil	Azacca	30 g	30 min	10.6 %
Boil	Belma	30 g	10 min	9.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	100 ml	Fermentum Mobile