

session ipa 20l

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **20 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 1.8 kg (50%) | 79 % | 10 |
| Grain | Viking Pale Ale malt | 1 kg (27.8%) | 80 % | 5 |
| Grain | Pszeniczny | 0.6 kg (16.7%) | 85 % | 4 |
| Grain | Carared | 0.2 kg (5.6%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Rakau (NZ) | 25 g | 15 min | 9.5 % |
| Boil | Pacific Gem | 10 g | 10 min | 15.3 % |
| Boil | Rakau (NZ) | 25 g | 5 min | 9.5 % |
| Dry Hop | Pacific Gem | 40 g | 5 day(s) | 15.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|---------|------------|
| FM53 Voss kveik | Ale | Liquid | 11.5 ml | FM |