

Session IPA 3.0

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **56**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (90.9%)	81 %	4
Sugar	Candi Sugar, Clear	0.4 kg (9.1%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	20 min	12.2 %
Boil	Vic Secret	5 g	20 min	16.3 %
Boil	Citra	5 g	15 min	12.2 %
Boil	Vic Secret	5 g	15 min	16.3 %
Aroma (end of boil)	Citra	5 g	10 min	12.5 %
Aroma (end of boil)	Vic Secret	5 g	10 min	16.3 %
Boil	Simcoe	20 g	60 min	13.3 %
Aroma (end of boil)	Citra	5 g	5 min	12.5 %
Aroma (end of boil)	Vic Secret	5 g	5 min	16.3 %
Whirlpool	Citra	5 g	0 min	12.5 %
Whirlpool	Vic Secret	5 g	0 min	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	Fermentis