

Session IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **57**
- SRM **4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **25 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.28 kg (95%) | 79 % | 6 |
| Grain | Pszeniczny | 0.12 kg (5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 15 g | 60 min | 13.5 % |
| Boil | Citra | 15 g | 10 min | 13.5 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 13.5 % |
| Dry Hop | Citra | 18 g | 4 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6.9 g | Fermentis |