

Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **46**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|--------------|-------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 2 kg (80%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (20%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|----------|------------|
| Boil | Centennial | 5 g | 60 min | 10.5 % |
| Boil | Galaxy | 10 g | 30 min | 13.5 % |
| Boil | Centennial | 15 g | 5 min | 10.5 % |
| Boil | Galaxy | 10 g | 5 min | 13.5 % |
| Dry Hop | Galaxy i Centennial | 20 g | 3 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-05 | Ale | Dry | 6 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Fining | Whirfloc | 1 g | Boil | 5 min |