

## Session IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **6.3**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.6 kg (50.8%)	85 %	7
Grain	Weyermann - Carapils	0.8 kg (15.6%)	78 %	4
Grain	Pszeniczny	0.6 kg (11.7%)	85 %	4
Grain	Weyermann - Carared	0.6 kg (11.7%)	75 %	45
Grain	Monachijski	0.4 kg (7.8%)	80 %	16
Adjunct	Płatki owsiane	0.06 kg (1.2%)	85 %	3
Adjunct	Jęczmień niesłodowany	0.06 kg (1.2%)	75 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	2 g	60 min	13.5 %
Boil	Citra	10 g	5 min	12 %
Boil	Centennial	5 g	5 min	10.5 %
Aroma (end of boil)	Citra	10 g	30 min	12 %
Aroma (end of boil)	Centennial	10 g	30 min	10.5 %
Dry Hop	Citra	11 g	5 day(s)	12 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	---