

## Session IPA

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- Gravity **11.9 BLG**
- ABV ---
- IBU **41**
- SRM **7**
- Style **American Pale Ale**

### 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4 kg (88.9%)	78 %	6
Grain	Strzegom Karmel 30	0.5 kg (11.1%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	4 g	60 min	13 %
Boil	Chinook	12 g	30 min	13 %
Boil	Chinook	34 g	10 min	13 %
Dry Hop	Chinook	50 g	7 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	10 g	Gozdawa