

## Session Ipa (Bitwa Project) (wersja nr 2)

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **3.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (88.9%)	81 %	4
Grain	Weyermann pszeniczny jasny	0.5 kg (11.1%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	60 min	15 %
Boil	Chinook	20 g	20 min	11.6 %
Aroma (end of boil)	Sabro	20 g	1 min	15 %
Aroma (end of boil)	Mosaic	25 g	1 min	10 %
Aroma (end of boil)	Simcoe	20 g	1 min	13.2 %
Aroma (end of boil)	Chinook	8.3 g	0 min	11.6 %
Dry Hop	Sabro	20 g	2 day(s)	15 %
Dry Hop	Mosaic	20 g	2 day(s)	10 %
Dry Hop	Simcoe	20 g	2 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	111 ml	Fermentum Mobile
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