

## Session IPA II

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **48**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **69 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (77.8%)	80 %	7
Grain	Oats, Flaked	1 kg (22.2%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	60 min	11 %
Aroma (end of boil)	lunga	30 g	0 min	11 %
Aroma (end of boil)	Galaxy	50 g	0 min	15 %
Whirlpool	Galaxy	20 g	30 min	15 %
Whirlpool	lunga	20 g	30 min	11 %
Dry Hop	lunga	20 g	2 day(s)	11 %
Dry Hop	Galaxy	20 g	2 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale