

## Session IPA II

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **49**
- SRM **3.4**
- 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 **60 min**
- Evaporation rate **40 %/h**
- Boil size **17.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilzneński      | 2 kg (83.3%)  | 80 %  | 4   |
| Grain | Weyermann - Carapils        | 0.2 kg (8.3%) | 75 %  | 5   |
| Grain | Płatki owsiane błyskawiczne | 0.2 kg (8.3%) | 75 %  | 3   |

### Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | USA Cascade | 20 g   | 60 min   | 8.1 %      |
| Boil                | USA Cascade | 10 g   | 15 min   | 8.1 %      |
| Boil                | USA Cascade | 20 g   | 5 min    | 6.8 %      |
| Aroma (end of boil) | USA Cascade | 30 g   | 0 min    | 6.8 %      |
| Dry Hop             | USA Cascade | 20 g   | 3 day(s) | 8.1 %      |

### Yeasts

| Name           | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safale US-05 I | Ale  | Dry  | 11.5 g | ---        |