

## Session Ipa (Pinta Project)

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 2.9 kg (90.6%) | 81 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 0.2 kg (6.3%)  | 80 %  | 6   |
| Grain | Weyermann - Carapils       | 0.1 kg (3.1%)  | 78 %  | 4   |

### Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil    | lunga        | 30 g   | 30 min   | 10.3 %     |
| Dry Hop | Galaxy       | 100 g  | 2 day(s) | 15 %       |
| Dry Hop | Enigma (AUS) | 100 g  | 2 day(s) | 17.2 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 6.66 g | ---        |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                 |     |      |        |
|-------------|-----------------|-----|------|--------|
| Fining      | mech irlandzki  | 4 g | Boil | 15 min |
| Water Agent | gips piwowarski | 4 g | Boil | 60 min |