

## Session IPA v2

---

- Gravity **12.9 BLG**
- ABV ---
- IBU **77**
- SRM **8.5**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński	2.35 kg (72.3%)	80 %	4
Grain	Steinbach - Monachijski Jasny	0.5 kg (15.4%)	80 %	18
Grain	Weyermann - Carapils	0.25 kg (7.7%)	78 %	4
Grain	Weyermann - Melanoidynowy	0.15 kg (4.6%)	81 %	53

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Simcoe	15 g	60 min	13.2 %
Boil	USA Simcoe	10 g	30 min	13.2 %
Boil	USA Simcoe	25 g	3 min	13.2 %
Dry Hop	USA Mosaic	50 g	5 day(s)	11.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	---