

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 | --- |