

Session IPA WMPD

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **37**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (76.9%)	81 %	6
Grain	Strzegom Monachijski typ II	0.8 kg (20.5%)	79 %	22
Grain	Fawcett - Crystal	0.1 kg (2.6%)	70 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	12 g	60 min	15.5 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Citra	12 g	10 min	12 %
Boil	Amarillo	10 g	5 min	9.5 %
Whirlpool	Amarillo	10 g	0 min	9.5 %
Whirlpool	Mosaic	10 g	0 min	10 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Citra	40 g	3 day(s)	12 %

Yeasts

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