

# Summer session ipa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (92.6%)	81 %	4
Grain	Pszeniczny	0.2 kg (3.7%)	85 %	4
Grain	Abbey Castle	0.2 kg (3.7%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Citra	15 g	0 min	12 %
Boil	Mosaic	15 g	0 min	10 %
Boil	Simcoe	15 g	0 min	13.2 %
Whirlpool	Mosaic	15 g	20 min	10 %
Whirlpool	Citra	15 g	20 min	12 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %
Dry Hop	Citra	20 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis