

# Weizen Session IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (50%)	85 %	4
Grain	Pilzneński	2.35 kg (47%)	81 %	4
Grain	Monachijski	0.15 kg (3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	22 g	40 min	12.7 %
Boil	Citra	10 g	20 min	12.7 %
Boil	Amarillo	10 g	20 min	8.7 %
Aroma (end of boil)	Citra	15 g	1 min	12.7 %
Aroma (end of boil)	Amarillo	10 g	1 min	8.7 %
Aroma (end of boil)	Mosaic	15 g	1 min	13.2 %
Dry Hop	Citra	35 g	3 day(s)	12.7 %
Dry Hop	Amarillo	15 g	3 day(s)	8.7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safbrew WB-06	Wheat	Dry	1 g	Safbrew