

## #15 Session IPA

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- Gravity **10.8 BLG**
- ABV ---
- IBU **69**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **37 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 3 kg (44.1%)   | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1.5 kg (22.1%) | 80 %  | 16  |
| Grain | melanoidynowy              | 0.3 kg (4.4%)  | 80 %  | 70  |
| Grain | Strzegom Pale Ale          | 2 kg (29.4%)   | 79 %  | 6   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Pacific Gem            | 10 g   | 60 min | 15.8 %     |
| Boil    | Pacific Gem            | 10 g   | 55 min | 15.8 %     |
| Boil    | Pacific Gem            | 10 g   | 50 min | 15.8 %     |
| Boil    | Pacific Gem            | 10 g   | 45 min | 15.8 %     |
| Boil    | Pacific Gem            | 10 g   | 40 min | 15.8 %     |
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 50 min | 12.9 %     |
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 45 min | 12.9 %     |
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 40 min | 12.9 %     |
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 35 min | 12.9 %     |
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 30 min | 12.9 %     |

|      |            |      |        |       |
|------|------------|------|--------|-------|
| Boil | Willamette | 5 g  | 30 min | 5.4 % |
| Boil | Willamette | 5 g  | 25 min | 5.4 % |
| Boil | Willamette | 5 g  | 20 min | 5.4 % |
| Boil | Willamette | 5 g  | 15 min | 5.4 % |
| Boil | Willamette | 10 g | 10 min | 5.4 % |
| Boil | Willamette | 10 g | 5 min  | 5.4 % |
| Boil | Willamette | 10 g | 0 min  | 5.4 % |

## Yeasts

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