

#15 Session IPA

- 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 |