

#20 Session IPA SingeHop Zula

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **48**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (66.7%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (22.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------------------------------|------------|--------|----------|------------|
| Boil | Ella (AUS) | 20 g | 60 min | 14.6 % |
| Boil | Zula | 80 g | 5 min | 5.2 % |
| Przerwa chmielowa 85C - 30min | | | | |
| Dry Hop | Zula | 60 g | 3 day(s) | 5.2 % |
| Chmienie na burzliwej w hopspider | | | | |
| Dry Hop | Zula | 60 g | 3 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 11 g | --- |