

## 21A. American IPA session IPA

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **33**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **20.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.85 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **20.5 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpson extra pale ale	2.5 kg (71.4%)	80 %	4
Grain	Pilzński	0.7 kg (20%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (8.6%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	40 g	5 min	13.2 %
Dry Hop	Simcoe	60 g	5 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra	Ale	Liquid	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	CaSO4	4 g	Boil	60 min