

## #3: Session IPA

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- Gravity **12.1 BLG**
- ABV ---
- IBU **46**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **21.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (80%)	79 %	6
Grain	Strzegom Pilznieński	0.7 kg (14%)	80 %	4
Grain	Płatki owsiane	0.3 kg (6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	60 min	13.1 %
Aroma (end of boil)	Cascade	20 g	15 min	6 %
Aroma (end of boil)	Equinox	15 g	10 min	13.1 %
Aroma (end of boil)	Waimea	10 g	10 min	17 %
Aroma (end of boil)	Waimea	10 g	2 min	17 %
Aroma (end of boil)	Cascade	10 g	2 min	6 %
Dry Hop	Waimea	70 g	6 day(s)	17 %
Dry Hop	Cascade	60 g	6 day(s)	6 %

### Yeasts

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

## Notes

- Zacierane 60min w temp 64-69'C  
Mash 75'C 10min  
Fermentowane w 20'C/22'C 8 dni burzliwa i 6 dni na zimno  
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