

## #48 Session IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.7 kg (60.7%)	80 %	4
Grain	Strzegom Pale Ale	0.8 kg (28.6%)	79 %	6
Grain	Pszeniczny	0.2 kg (7.1%)	85 %	4
Grain	Weyermann - Carapils	0.1 kg (3.6%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	10 g	20 min	13 %
Boil	Simcoe	10 g	10 min	12.1 %
Whirlpool	Citra	70 g	0 min	13.5 %
Whirlpool	Mosaic	50 g	0 min	8.9 %
Dry Hop	Citra	30 g	3 day(s)	13.5 %
Dry Hop	Simcoe	40 g	3 day(s)	12.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 amerykański sen	Ale	Slant	60 ml	White Labs
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