

SESSION ipa

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **48**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.5 kg (95.7%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (4.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Citra | 20 g | 20 min | 12.5 % |
| Whirlpool | Citra | 30 g | 20 min | 12.5 % |
| Whirlpool | Sabro | 30 g | 20 min | 15 % |
| Dry Hop | Citra | 70 g | 3 day(s) | 12.5 % |
| Dry Hop | Sabro | 80 g | 3 day(s) | 15 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | NaCl | 4 g | Mash | 90 min |

| | | | | |
|-------|------|-----|----------|-----|
| Other | E338 | 3 g | Bottling | --- |
|-------|------|-----|----------|-----|