

# SESSION ipa

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- 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	---
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