

Session AIPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **65**
- SRM **7.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **34.2 liter(s)** of **76C** water or to achieve **50.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Wheat Malt | 0.4 kg (5%) | 85 % | 5 |
| Grain | Viking Pale Ale malt | 7.2 kg (90%) | 85 % | 5 |
| Grain | Strzegom Karmel 150 | 0.2 kg (2.5%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (2.5%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Simcoe | 25 g | 20 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 25 g | 5 min | 13.2 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 12 % |
| Aroma (end of boil) | Cascade | 25 g | 1 min | 6 % |
| Aroma (end of boil) | Citra | 25 g | 1 min | 12 % |
| Dry Hop | Citra | 50 g | 6 day(s) | 12 % |
| Dry Hop | Cascade | 100 g | 6 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | --- |