

## Session IPA

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **65**
- SRM **15**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **6.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (65.2%)	80 %	6
Grain	Fawcett - Crystal	0.25 kg (10.9%)	70 %	160
Grain	Special B Castle	0.15 kg (6.5%)	70 %	350
Grain	Platki owsiane	0.4 kg (17.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zula	8.6 g	60 min	7 %
Boil	mosaic	15 g	60 min	11.5 %
Aroma (end of boil)	mosaic	10 g	5 min	11.5 %
Boil	Summit	10 g	5 min	14.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	30 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	5 g	Boil	15 min
Water Agent	gips piwowarski	2 g	Mash	---