

## Session IPA

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **58 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.4 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                                      | Amount          | Yield | EBC |
|-------|-------------------------------------------|-----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 3.5 kg (66.7%)  | 80 %  | 4   |
| Grain | Pszeniczny                                | 1 kg (19%)      | 85 %  | 4   |
| Grain | Płatki owsiane                            | 0.75 kg (14.3%) | 85 %  | 3   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Amarillo | 40 g   | 5 min    | 7.5 %      |
| Whirlpool | Ekuanot  | 20 g   | 20 min   | 14.5 %     |
| Whirlpool | Citra    | 20 g   | 20 min   | 13.5 %     |
| Whirlpool | Motueka  | 20 g   | 20 min   | 5.3 %      |
| Dry Hop   | Ekuanot  | 40 g   | 2 day(s) | 14.5 %     |
| Dry Hop   | Citra    | 40 g   | 2 day(s) | 13.5 %     |
| Dry Hop   | Motueka  | 40 g   | 2 day(s) | 5.3 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

### Extras

| Type        | Name            | Amount | Use for | Time  |
|-------------|-----------------|--------|---------|-------|
| Water Agent | Gips piwowarski | 4 g    | Mash    | 0 min |