

## Session IPA

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- Gravity **11.7 BLG**
- ABV ---
- IBU **42**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **17.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.3 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **17.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 3 kg (96.8%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.1 kg (3.2%) | 78 %  | 4   |

### Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | lunga         | 30 g   | 30 min   | 11 %       |
| Dry Hop | Amarillo      | 50 g   | 5 day(s) | 9.5 %      |
| Dry Hop | Nelson Sauvín | 100 g  | 5 day(s) | 11 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |