

## Session IPA

---

- Gravity **11 BLG**
- ABV ---
- IBU **60**
- SRM **3.9**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (81.6%)   | 80 %  | 4   |
| Grain | Strzegom Pale Ale   | 0.4 kg (8.2%)  | 79 %  | 6   |
| Grain | Pszeniczny          | 0.5 kg (10.2%) | 85 %  | 4   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Marynka    | 30 g   | 60 min   | 10 %       |
| Boil    | Chinook    | 20 g   | 30 min   | 13 %       |
| Boil    | Centennial | 20 g   | 10 min   | 10.5 %     |
| Dry Hop | Amarillo   | 25 g   | 6 day(s) | 9.5 %      |
| Dry Hop | Citra      | 25 g   | 6 day(s) | 12 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | ---        |