

Session ipa

- Gravity **11.2 BLG**
- ABV ---
- IBU **32**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **8 %**
- Size with trub loss **26.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (81.8%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (18.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 22 g | 60 min | 10 % |
| Aroma (end of boil) | Citra | 50 g | 3 min | 12 % |
| Aroma (end of boil) | Amarillo | 50 g | 3 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |