

session ipa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **93**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 4 kg (88.9%) | 81 % | 4 |
| Grain | Briess - Wheat Malt, White | 0.5 kg (11.1%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | Amarillo | 25 g | 30 min | 9.5 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Boil | amarillo | 25 g | 15 min | 12 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 25 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | irish moss | 4 g | Boil | 15 min |