

## Session IPA

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- Gravity **12.6 BLG**
- ABV ---
- IBU **40**
- SRM **3.7**
- 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 **75 %**
- Liquor-to-grist ratio **6.1 liter(s) / kg**
- Mash size **31.7 liter(s)**
- Total mash volume **36.9 liter(s)**

### Steps

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

### Mash step by step

- Heat up **31.7 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **-0.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 5 kg (96.2%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.2 kg (3.8%) | 78 %  | 4   |

### Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Amarillo      | 25 g   | 15 min   | 9.5 %      |
| Dry Hop | Amarillo      | 76 g   | 2 day(s) | 9.5 %      |
| Dry Hop | Nelson Sauvin | 160 g  | 2 day(s) | 11 %       |
| Boil    | Marynka       | 30 g   | 40 min   | 10 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | Kwas Fosforowy | 2 g    | Mash    | 20 min |
| Fining      | whirlfloc      | 1 g    | Boil    | 5 min  |