

## 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 Sauvín	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