

## Session ipa

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **44**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (81.8%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	30 min	13.2 %
Whirlpool	Simcoe	40 g	1 min	13.2 %
Whirlpool	Citra	30 g	1 min	12 %
Whirlpool	Amarillo	30 g	1 min	9.5 %
Dry Hop	Simcoe	70 g	1 day(s)	13.2 %
Dry Hop	Citra	70 g	1 day(s)	12 %
Dry Hop	Amarillo	70 g	1 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23 g	---