

## Session IPA

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (60.6%)	80 %	5
Grain	Pszeniczny (w)	1 kg (30.3%)	85 %	4
Grain	Oats, Flaked	0.3 kg (9.1%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	45 min	12 %
Whirlpool	Mosaic	50 g	0 min	10 %
Dry Hop	Nelson Sauvign	100 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	200 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min
Fining	whirflock	1 g	Mash	3 min