

Session IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **62**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (100%) | 85 % | 6.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Idaho 7 | 15 g | 15 min | 20.1 % |
| Aroma (end of boil) | Ekuanot | 15 g | 15 min | 20.8 % |
| Aroma (end of boil) | Chinook | 10 g | 15 min | 11.9 % |
| Dry Hop | Idaho 7 | 15 g | 5 day(s) | 12.7 % |
| Dry Hop | Ekuanot | 15 g | 5 day(s) | 14 % |
| Dry Hop | Chinook | 25 g | 5 day(s) | 13 % |
| Boil | Mosaic | 25 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 100 ml | Fermentum Mobile |