

## Session IPA

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- 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