

## Session IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Extra Pale Ale	4.5 kg (90%)	82 %	3
Grain	Platki owsiane	0.5 kg (10%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	60 min	14 %
Boil	Ekuanot	10 g	30 min	14 %
Aroma (end of boil)	Ekuanot	5 g	15 min	14 %
Dry Hop	Amarillo	50 g	2 day(s)	8.6 %
Dry Hop	Citra cryo	50 g	2 day(s)	23 %
Dry Hop	Riwaka	50 g	2 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	50 ml	Omega

### Notes

- Woda 28.5L  
RO - 25L

kran 3.5L

Kwas mlekowy 3ml  
*Dec 4, 2024, 2:40 PM*