

## Session IPA 2020

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **63**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 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 **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 4.15 kg (83%) | 78 %  | 6   |
| Grain | Pszeniczny           | 0.5 kg (10%)  | 85 %  | 4   |
| Grain | Monachijski          | 0.2 kg (4%)   | 80 %  | 16  |
| Grain | Carabelge            | 0.15 kg (3%)  | 80 %  | 30  |

### Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Magnum        | 30 g   | 60 min   | 10.9 %     |
| Boil                | lunga         | 10 g   | 60 min   | 10 %       |
| Aroma (end of boil) | Simcoe        | 25 g   | 5 min    | 13.2 %     |
| Aroma (end of boil) | Nelson Sauvín | 20 g   | 5 min    | 11 %       |
| Whirlpool           | Simcoe        | 25 g   | 10 min   | 13.2 %     |
| Whirlpool           | WAI-ITI       | 25 g   | 10 min   | 4.1 %      |
| Dry Hop             | Nelson Sauvín | 30 g   | 3 day(s) | 11 %       |
| Dry Hop             | WAI-ITI       | 30 g   | 3 day(s) | 4.1 %      |
| Dry Hop             | Galaxy        | 30 g   | 3 day(s) | 15 %       |
| Dry Hop             | taiheke       | 30 g   | 3 day(s) | 6.7 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |