

Session IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **5**
- 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 **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Maris Otter Crisp | 2.5 kg (65.8%) | 83 % | 6 |
| Grain | Pszeniczny | 1 kg (26.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (7.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | lunga | 25 g | 20 min | 12.2 % |
| Dry Hop | hopzoil | 0.5 g | 1 day(s) | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale | Liquid | 150 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------|--------|---------|--------|
| Water Agent | chlerek | 5.5 g | Mash | 60 min |