

## Session ipa

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **2.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.3 kg (71.9%)	80.5 %	2
Grain	Pszeniczny	0.3 kg (9.4%)	85 %	4
Grain	Płatki owsiane	0.3 kg (9.4%)	85 %	3
Grain	Barley, Flaked	0.3 kg (9.4%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	7 g	60 min	12.1 %
Boil	Mosaic	10 g	15 min	12.1 %
Whirlpool	Mosaic	40 g	15 min	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	8 g	fermentis