

## Session IPA

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- Gravity **11 BLG**
- ABV ---
- IBU **47**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **9.6 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (80%)	80 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (6.7%)	79 %	16
Grain	Cara Gold Castlemalting	0.1 kg (3.3%)	78 %	120
Grain	Weyermann pszeniczny jasny	0.3 kg (10%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	15.5 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Simcoe	10 g	5 min	13 %
Boil	Citra	10 g	1 min	12 %
Dry Hop	Centennial	20 g	5 day(s)	10.5 %
Dry Hop	Simcoe	20 g	5 day(s)	13 %

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	10 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Chlorek Wapnia	5 g	Boil	60 min