

## Session IPA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **57**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.3 liter(s)**

### Steps

- Temp **45 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **16.3 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (60%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10
Grain	Strzegom pszeniczny	0.5 kg (10%)	81 %	6
Grain	Carahell	0.5 kg (10%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	20 min	15.5 %
Aroma (end of boil)	Enigma (AUS)	30 g	10 min	17.2 %
Aroma (end of boil)	Equinox	30 g	10 min	13.1 %
Dry Hop	Enigma (AUS)	30 g	5 day(s)	17.2 %
Dry Hop	Enigma (AUS)	30 g	3 day(s)	17.2 %
Dry Hop	Pacifica (NZ)	30 g	2 day(s)	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	80 min
Fining	Mech Irlandzki	6 g	Boil	15 min