

Session IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **95 min**
- Evaporation rate **15 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **77C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (22.2%)	81 %	4
Grain	Weyermann - Pale Ale Malt	2.9 kg (64.4%)	85 %	7
Grain	Monachijski	0.5 kg (11.1%)	80 %	16
Grain	cara crystal	0.1 kg (2.2%)	76 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	75 min	6 %
Boil	Citra	4 g	75 min	12 %
Boil	Cascade	15 g	15 min	6 %
Whirlpool	Willamette	15 g	20 min	5 %
Whirlpool	Cascade	15 g	20 min	6 %
Whirlpool	Citra	8 g	20 min	12 %
Dry Hop	Cascade	30 g	3 day(s)	6 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Citra	15 g	3 day(s)	12 %

Yeasts

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