

## session ipa

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2.5 kg (50%)	81 %	6
Grain	Pilsner (2 Row) Ger	2 kg (40%)	81 %	4
Grain	Briess - Wheat Malt, White	0.5 kg (10%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Mosaic	20 g	5 min	10 %
Dry Hop	Galaxy	100 g	5 day(s)	15 %
Dry Hop	Cascade	20 g	5 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	150 ml	Safbrew