

Session IPA

- Gravity **13.6 BLG**
- ABV ---
- IBU **40**
- SRM **8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (90.9%) | 79 % | 6 |
| Grain | Castle Abbey Malt | 0.5 kg (9.1%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil | lunga | 15 g | 70 min | 11 % |
| Boil | Mosaic | 15 g | 30 min | 10 % |
| Boil | Styrian Cardinal | 15 g | 10 min | 6.1 % |
| Boil | Vic Secret (AUS) | 20 g | 5 min | 16.1 % |
| Whirlpool | Styrian Cardinal | 15 g | 40 min | 6.1 % |
| Whirlpool | Vic Secret (AUS) | 20 g | 40 min | 16.1 % |
| Whirlpool | Simcoe | 15 g | 40 min | 13 % |
| Dry Hop | Styrian Cardinal | 20 g | 5 day(s) | 6.1 % |
| Dry Hop | Vic Secret (AUS) | 20 g | 5 day(s) | 16.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 15 g | Fermentis |
|--------------|-----|-----|------|-----------|