

## Session IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **50**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.3 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **10.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.7 kg (57.6%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (33.9%)	80 %	4
Grain	Płatki owsiane	0.25 kg (8.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	13.3 %
Boil	Citra	15 g	15 min	13.3 %
Aroma (end of boil)	Citra	30 g	1 min	13.3 %
Aroma (end of boil)	Amarillo	20 g	1 min	8.6 %
Dry Hop	Citra	30 g	2 day(s)	13.3 %
Dry Hop	Amarillo	30 g	2 day(s)	8.6 %

### Yeasts

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