

## Session IPA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **27**
- SRM **3.1**
- 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 **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (23.8%)	85 %	6
Grain	Płatki pszeniczne	0.6 kg (14.3%)	85 %	3
Grain	Płatki owsiane	0.6 kg (14.3%)	85 %	3
Grain	Pilzneński	2 kg (47.6%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Boil	Centennial	17 g	60 min	10.5 %
Aroma (end of boil)	Centennial	32 g	5 min	10.5 %

### Yeasts

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