

## Session IPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **3.1**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (46.5%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (23.3%)	80 %	5
Grain	Płatki jęczmienne	0.4 kg (9.3%)	80 %	2
Grain	Płatki owsiane	0.4 kg (9.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (11.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook	15 g	20 min	13 %
Whirlpool	Citra	15 g	20 min	12 %
Dry Hop	Citra	35 g	3 day(s)	12 %
Dry Hop	Chinook	35 g	3 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
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Other	Chłodnica	1 g	Boil	15 min
Herb	Liście limonki kafir	5 g	Boil	15 min