

Session ipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **78 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (66.7%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 1 kg (16.7%) | 81 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Strzegom Wiedeński | 0.5 kg (8.3%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Mosaic | 20 g | 30 min | 10 % |
| Aroma (end of boil) | Citra | 28 g | 0 min | 12 % |
| Aroma (end of boil) | Mosaic | 20 g | 0 min | 10 % |
| Whirlpool | Simcoe | 15 g | 20 min | 13.2 % |
| Whirlpool | Cascade | 15 g | 20 min | 6 % |
| Whirlpool | Centennial | 15 g | 20 min | 10.5 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 10 % |

Yeasts

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

| | | | | |
|---------------------------|-----|-----|------|-----|
| Fermentis safale us-05 | Ale | Dry | 11 g | --- |
|---------------------------|-----|-----|------|-----|