

Session IPA Kaisbor

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **47**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **2 %**
- Size with trub loss **43.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **48 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **33.2 liter(s)** of **76C** water or to achieve **48 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 7.2 kg (97.3%) | 81 % | 4 |
| Grain | Strzegom Karmel 30 | 0.2 kg (2.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Mosaic | 30 g | 60 min | 10 % |
| Aroma (end of boil) | Eureka! | 20 g | 20 min | 18 % |
| Aroma (end of boil) | Lemon drop | 30 g | 0 min | 4.6 % |
| Dry Hop | Lemon drop | 20 g | 7 day(s) | 4.6 % |
| Boil | Eureka! | 15 g | 60 min | 18 % |