

## Session IPA LIDL

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **62 C**, Time **25 min**
- Temp **67 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **25 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (75.8%)	85 %	7
Grain	Słód pszeniczny Bestmalz	0.8 kg (24.2%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chmiel denali	5 g	60 min	14.2 %
Boil	Chmiel denali	10 g	15 min	14.2 %
Boil	Mosaic	10 g	15 min	12.3 %
Whirlpool	Mosaic	15 g	15 min	12.3 %
Whirlpool	Chmiel denali	15 g	15 min	14.2 %
Dry Hop	Chmiel denali	20 g	2 day(s)	14.2 %
Dry Hop	Mosaic	25 g	2 day(s)	12.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP090 San Diego Super	Ale	Slant	200 ml	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	3 g	Mash	60 min
Water Agent	Kwas Fosfotowy	10 g	Mash	60 min
Fining	Whirlfloc T	5 g	Boil	7 min