

## Session IPA Rare Vision (modyfikacja)

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **3.7**
- Style **American IPA**

### 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 **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **29.4 liter(s)**

### Steps

- Temp **61 C**, Time **40 min**
- Temp **71 C**, Time **20 min**
- Temp **80 C**, Time **1 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **65.1C**
- Add grains
- Keep mash **40 min** at **61C**
- Keep mash **20 min** at **71C**
- Keep mash **1 min** at **80C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński             | 3.5 kg (71.4%) | 81 %  | 4   |
| Grain | Pszeniczny             | 0.4 kg (8.2%)  | 85 %  | 4   |
| Grain | Briess - Pale Ale Malt | 1 kg (20.4%)   | 80 %  | 7   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Magnum     | 15 g   | 60 min   | 13.5 %     |
| Whirlpool | Centennial | 20 g   | 10 min   | 10.5 %     |
| Dry Hop   | Azacca     | 50 g   | 3 day(s) | 14 %       |
| Boil      | Centennial | 10 g   | 60 min   | 10.5 %     |
| Dry Hop   | Mosaic     | 50 g   | 3 day(s) | 10 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 11.5 g | ---        |