

## 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	---