

Session IPA V3

- Gravity **12.9 BLG**
- ABV ---
- IBU **68**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński	2.5 kg (78.1%)	--- %	4
Grain	Weyermann - Monachijski Jasny	0.5 kg (15.6%)	--- %	18
Grain	Płatki owsiane błyskawiczne	0.2 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Simcoe	15 g	60 min	13.2 %
Boil	USA Mosaic	10 g	30 min	11.7 %
Aroma (end of boil)	USA Simcoe	10 g	1 min	13.2 %
Aroma (end of boil)	USA Mosaic	15 g	1 min	11.7 %
Dry Hop	USA Simcoe	25 g	5 day(s)	13.2 %
Dry Hop	USA Mosaic	25 g	5 day(s)	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Liquid	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	---
Fining	Mech irlandzki	5 g	Boil	5 min