

Session Summit IPA 13 Blg

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.4 kg (95.7%)	82 %	4
Grain	Karmelowy Jasny 30EBC	0.2 kg (4.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	50 min	17 %
Boil	Summit	20 g	15 min	17 %
Aroma (end of boil)	Summit	20 g	0 min	17 %
Dry Hop	Summit	100 g	3 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafeAle US-05	Ale	Dry	11.5 g	---