SESSION IPA 10 BLG # 99

- Gravity **10 BLG**
- ABV **4 %**
- IBU **35**
- SRM **2.9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.6 kg *(90%)*	81 %	4
Grain	Weyermann - Carapils	0.2 kg *(5%)*	78 %	4
Grain	Rice, Flaked	0.2 kg *(5%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Xionc (experimental PolishHops)	50 g	10 min	7.3 %
Aroma (end of boil)	Płotowy 114	50 g	10 min	1.5 %
Boil	Płotowy 114	50 g	10 min	1.5 %
Aroma (end of boil)	Xionc (experimental PolishHops)	50 g	10 min	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Verdant IPA	Ale	Dry	22 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	3 g	Boil	5 min