

28. Session IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **51**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (68.2%) | 81 % | 4 |
| Grain | Pszeniczny | 0.4 kg (18.2%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.3 kg (13.6%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | Enigma (AUS) | 5 g | 50 min | 17.2 % |
| Boil | Simcoe | 20 g | 10 min | 13.2 % |
| Boil | Cascade | 25 g | 10 min | 6 % |
| Dry Hop | Simcoe | 10 g | 4 day(s) | 13.2 % |
| Dry Hop | Cascade | 40 g | 4 day(s) | 6 % |
| Dry Hop | Enigma (AUS) | 20 g | 4 day(s) | 17.2 % |