

# Autumn Session IPA v4

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **56**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	1.5 kg (26.3%)	80 %	6
Grain	Monachijski	1.5 kg (26.3%)	80 %	15
Grain	Pszeniczny	0.7 kg (12.3%)	80 %	5
Grain	Strzegom Wiedeński	2 kg (35.1%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	lunga	10 g	60 min	11 %
Boil	lunga	20 g	30 min	11 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips piwowarski	10 g	Mash	---
Water Agent	Chlorek wapnia	10 g	Mash	---