

## Exp 2/20 session IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **32.8 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **27.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **20 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 2-rzędowy	1.9 kg (36.5%)	81 %	4
Grain	Viking Pale Ale malt	1.5 kg (28.8%)	80 %	5
Grain	Pszeniczny	0.8 kg (15.4%)	85 %	4
Grain	Cara Blonde - Castle Malting	0.5 kg (9.6%)	78 %	20
Grain	Żytni	0.5 kg (9.6%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	10.6 %
Boil	Exp 2/20	25 g	10 min	11.2 %
Whirlpool	Exp 2/20	50 g	20 min	11.2 %
Dry Hop	Exp 2/20	75 g	3 day(s)	11.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071 Dry	Ale	Slant	666 ml	Omega