

# IPA- na zakończenie sesji

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **3 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **3 min** at **77C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (54.3%)	85 %	7
Grain	Płatki pszeniczne	0.5 kg (7.8%)	60 %	3
Grain	Słód owsiany Fawcett	0.3 kg (4.7%)	70 %	5
Grain	Strzegom Karmel 150	0.15 kg (2.3%)	75 %	150
Grain	Maris Otter Crisp	1.5 kg (23.3%)	83 %	6
Grain	Płatki owsiane	0.5 kg (7.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	amora preta	20 g	60 min	11.2 %
Boil	amora preta	20 g	30 min	11.2 %
Boil	amora preta	10 g	10 min	11.2 %
Dry Hop	Lublin (Lubelski)	100 g	2 day(s)	4.7 %
Dry Hop	amora preta	50 g	2 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Fermentis
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