

## Refectio - Session IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **49**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Pszeniczny	1 kg (20%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	lunga	15 g	20 min	11 %
Boil	Mosaic	25 g	10 min	10 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %
Whirlpool	El Dorado	25 g	5 min	15 %
Dry Hop	Sabro	50 g	2 day(s)	15 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
Dry Hop	Citra	50 g	2 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis