

## #Session IPA 07.2019

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **14.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (67.6%)	79 %	6
Grain	Pszeniczny	0.5 kg (13.5%)	85 %	4
Grain	Oats, Flaked	0.4 kg (10.8%)	80 %	2
Grain	Rye Malt	0.3 kg (8.1%)	63 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Whirlpool	Citra	50 g	0 min	13.2 %
Whirlpool	Mosaic	50 g	0 min	10 %
Dry Hop	Mosaic	100 g	3 day(s)	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Hazy daze	Ale	Slant	100 ml	Fermentis