

## SESSION IPA 10 BLG # 99

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **35**
- SRM **2.9**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **62 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński           | 3.6 kg (90%) | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.2 kg (5%)  | 78 %  | 4   |
| Grain | Rice, Flaked         | 0.2 kg (5%)  | 70 %  | 2   |

### Hops

| Use for             | Name                             | Amount | Time   | Alpha acid |
|---------------------|----------------------------------|--------|--------|------------|
| Boil                | Xionc (experimental PolishHops)  | 50 g   | 10 min | 7.3 %      |
| Aroma (end of boil) | Płotowy 114                      | 50 g   | 10 min | 1.5 %      |
| Boil                | Płotowy 114                      | 50 g   | 10 min | 1.5 %      |
| Aroma (end of boil) | Xionc ( experimental PolishHops) | 50 g   | 10 min | 7.3 %      |

### Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Lallemand Verdant IPA | Ale  | Dry  | 22 g   | ---        |

## Extras

| Type   | Name      | Amount | Use for | Time  |
|--------|-----------|--------|---------|-------|
| Fining | Whirlfloc | 3 g    | Boil    | 5 min |