

## SESSION IPA 11,5 BLG # 95

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **3.2**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- 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 **40 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 **40 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **25.9 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 |
|---------------------|--------|--------|----------|------------|
| Mash                | PŁ167  | 50 g   | 15 min   | 9.8 %      |
| Boil                | PŁ167  | 50 g   | 15 min   | 9.8 %      |
| Aroma (end of boil) | ZI - 1 | 50 g   | 1 min    | 6.9 %      |
| Dry Hop             | PŁ167  | 30 g   | 4 day(s) | 9.8 %      |
| Dry Hop             | ZI - 1 | 30 g   | 4 day(s) | 6.9 %      |

### Yeasts

| Name                        | Type | Form   | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 40 ml  | ---        |