

## Session IPA

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **70**
- SRM **3.9**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

### Mash step by step

- Heat up **3.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **72C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.78 kg (60%)	80 %	5
Grain	Cara-Pils/Dextrine	0.13 kg (10%)	72 %	4
Grain	Pszeniczny	0.065 kg (5%)	85 %	4
Grain	Płatki pszeniczne	0.065 kg (5%)	85 %	3
Grain	Płatki owsiane	0.26 kg (20%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Izabella	5 g	15 min	6.8 %
Aroma (end of boil)	Zula	5 g	15 min	9.7 %
Aroma (end of boil)	Oktawia	5 g	15 min	9.4 %
Whirlpool	Izabella	10 g	30 min	6.8 %
60°C				
Whirlpool	Zula	10 g	30 min	9.7 %
60°C				
Whirlpool	Okatwaia	10 g	30 min	9.4 %
60°C				
Dry Hop	Izabella	5 g	14 day(s)	6.8 %

Dry Hop	Zula	5 g	14 day(s)	9.7 %
Dry Hop	Oktawia	5 g	14 day(s)	9.4 %
Dry Hop	Izabella	20 g	2 day(s)	6.8 %
Dry Hop	Zula	20 g	2 day(s)	9.7 %
Dry Hop	Oktawia	20 g	2 day(s)	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Verdant Ipa	Ale	Dry	5 g	---