

## Session IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **39**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (98%)	80 %	5
Grain	Strzegom Karmel 300	0.1 kg (2%)	70 %	299

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	10 g	60 min	7.5 %
Boil	Mandarina Bavaria	10 g	30 min	7.5 %
Boil	Mandarina Bavaria	10 g	5 min	7.5 %
Aroma (end of boil)	Mandarina Bavaria	20 g	1 min	7.5 %
Boil	Cascade	20 g	60 min	5.8 %
Boil	Cascade	20 g	30 min	5.8 %
Boil	Cascade	20 g	5 min	5.8 %
Aroma (end of boil)	Cascade	40 g	1 min	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---