

## SESSION IPA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **62**
- SRM **3.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **73 C**, Time **1 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **1 min** at **73C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (100%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	30 min	13 %
Boil	Citra	40 g	2 min	12 %
Boil	Ekuanot	40 g	2 min	14 %
Boil	Simcoe	40 g	2 min	13.2 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Ekuanot	25 g	0 min	14 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.2 %
Dry Hop	Citra	35 g	---	12 %
Dry Hop	Ekuanot	35 g	---	14 %
Dry Hop	Simcoe	35 g	---	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	70 min