

## Session IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.7 liter(s)**

### Steps

- Temp **63 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **30 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.9 kg (72.2%)	81 %	4
Grain	Pszeniczny	1 kg (18.5%)	85 %	4
Grain	Monachijski	0.2 kg (3.7%)	80 %	16
Grain	Weyermann - Carapils	0.3 kg (5.6%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	30 min	13 %