

## Session ipa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **48**
- SRM **3.5**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **36.3 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **60 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **60 min** at **76C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (69.2%)	80 %	4
Grain	Pszeniczny	2 kg (30.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Aroma (end of boil)	Amarillo	50 g	3 min	9.5 %
Boil	Mandarina Bavaria	50 g	3 min	10 %
Aroma (end of boil)	Citra	50 g	3 min	12 %
Aroma (end of boil)	Cascade	30 g	3 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	3 g	Boil	1 min
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