

## Session Ipa

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **55**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.3 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

### Mash step by step

- Heat up **25 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (56%)	80 %	5
Grain	Pszeniczny	1 kg (16%)	85 %	4
Grain	Monachijski	0.5 kg (8%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (8%)	78 %	4
Grain	Żytni	0.25 kg (4%)	85 %	8
Grain	Płatki owsiane	0.5 kg (8%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Azacca	30 g	60 min	10.6 %
Boil	Azacca	40 g	60 min	10.6 %
Boil	Motueka	20 g	40 min	6 %
Whirlpool	Cascade PL	20 g	5 min	5.2 %
Whirlpool	Mandarina Bavaria	20 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

FM55 Zielone Wzgórze	Ale	Slant	100 ml	Fermentum Mobile
-------------------------	-----	-------	--------	------------------