

## Session IPA '22

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **27.9 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **22.1 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **15 min** at **76C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (94.5%)	80 %	5
Grain	Platki owsiane	0.322 kg (5.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	15 min	10 %
Boil	Citra	30 g	15 min	12 %
Boil	Cascade PL	50 g	15 min	4.2 %
Boil	Lublin (Lubelski)	50 g	15 min	4 %
Dry Hop	Mosaic	60 g	14 day(s)	10 %
Dry Hop	Citra	60 g	14 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis