

## Session IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **48**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	5 kg (83.3%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12.9 %
Aroma (end of boil)	lunga	20 g	20 min	12.9 %
Aroma (end of boil)	lunga	40 g	5 min	12.9 %
Aroma (end of boil)	Chinook PL	20 g	5 min	10 %
Whirlpool	lunga	20 g	0 min	12.9 %
Whirlpool	Chinook PL	30 g	0 min	10 %
Dry Hop	Chinook PL	50 g	3 day(s)	10 %

### Yeasts

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