

Session IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **95 min**
- Evaporation rate **15 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **77C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (22.2%) | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 2.9 kg (64.4%) | 85 % | 7 |
| Grain | Monachijski | 0.5 kg (11.1%) | 80 % | 16 |
| Grain | cara crystal | 0.1 kg (2.2%) | 76 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Cascade | 30 g | 75 min | 6 % |
| Boil | Citra | 4 g | 75 min | 12 % |
| Boil | Cascade | 15 g | 15 min | 6 % |
| Whirlpool | Willamette | 15 g | 20 min | 5 % |
| Whirlpool | Cascade | 15 g | 20 min | 6 % |
| Whirlpool | Citra | 8 g | 20 min | 12 % |
| Dry Hop | Cascade | 30 g | 3 day(s) | 6 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 12 % |

Yeasts

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