

## Session IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **68.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **38.7 liter(s)**
- Total mash volume **49.7 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **38.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **40.7 liter(s)** of **76C** water or to achieve **68.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9.7 kg (87.8%)	80 %	4
Grain	Oats, Flaked	1 kg (9%)	80 %	2
Grain	Bestmalz Carmel Pils	0.35 kg (3.2%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	12.5 %
Whirlpool	Citra	50 g	0 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	220.8 ml	Fermentis