

SESSION IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **8.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (69.6%)	80 %	4
Grain	Strzegom Karmel 300	0.25 kg (4.3%)	70 %	299
Grain	Strzegom Monachijski typ I	0.5 kg (8.7%)	79 %	16
Grain	Strzegom Wiedeński	0.5 kg (8.7%)	79 %	10
Grain	Viking Pale Ale malt	0.5 kg (8.7%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Cascade	20 g	20 min	7.6 %
Boil	Cascade	20 g	10 min	7.6 %
Boil	Citra	20 g	10 min	12 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Cascade	30 g	4 day(s)	4.5 %

Yeasts

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

Safale US-05	Ale	Dry	11.5 g	Fermentis
--------------	-----	-----	--------	-----------

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	15 min