

## session ipa(cascade+marynka)

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **4.4**
- Style **English 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (14.3%)	81 %	4
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.7 %
Boil	Cascade PL	30 g	60 min	4.5 %
Aroma (end of boil)	Cascade PL	10 g	10 min	4.5 %
Dry Hop	Cascade PL	60 g	7 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
Flavor	skórka cytryny	20 g	Boil	10 min