

Session IPA I

- Gravity **11 BLG**
- ABV ---
- IBU **77**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **35 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński	2.4 kg (92.3%)	80 %	4
Grain	Płatki owsiane błyskawiczne	0.2 kg (7.7%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA El Dorado	10 g	60 min	14.2 %
Boil	USA Cascade	30 g	15 min	8.1 %
Boil	USA Cascade	50 g	5 min	8.1 %
Dry Hop	USA Cascade	20 g	3 day(s)	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 II	Ale	Slant	80 ml	---