

session IPA kuźnia

- Gravity **11.4 BLG**
- ABV ---
- IBU **76**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (80%) | 80 % | 7 |
| Grain | Bestmalz Carmel Pils | 0.5 kg (10%) | 75 % | 5 |
| Grain | Pszeniczny | 0.5 kg (10%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Chinook | 30 g | 10 min | 13 % |
| Aroma (end of boil) | Simcoe | 30 g | 10 min | 13.2 % |
| Boil | Simcoe | 15 g | 60 min | 13.2 % |
| Boil | Chinook | 15 g | 60 min | 13 % |
| Aroma (end of boil) | Cascade | 25 g | 10 min | 6 % |

Yeasts

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