

## Session IPA - miszmasz

---

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **7.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **28.7 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (78.4%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (7.8%)	78 %	4
Grain	Fawcett - Red Crystal	0.125 kg (2%)	70 %	160
Grain	Viking Wheat Malt	0.5 kg (7.8%)	83 %	5
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.9%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	55 g	60 min	10 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	150 ml	Fermentum Mobile