

# Summer Session IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **61**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.8 kg (68.2%)	79 %	7
Grain	Strzegom Pilzneński	0.6 kg (22.7%)	81 %	4
Grain	Pszeniczny	0.24 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	18 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	6 g	20 min	15.5 %
Aroma (end of boil)	Ahtanum	6 g	0 min	4.6 %
Aroma (end of boil)	Cascade	6 g	0 min	6 %
Dry Hop	Ahtanum	24 g	5 day(s)	4.6 %
Dry Hop	Cascade	24 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	6.6 g	Safale

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Water Agent	Gips	6 g	Mash	---
-------------	------	-----	------	-----