

Ultra Session IPA

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **24**
- SRM **2.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Pilzneński 2-rzędowy	1 kg (32.8%)	85 %	3
Grain	BESTMALZ - Best Heidelberg Wheat Malt	1 kg (32.8%)	82 %	3
Grain	Oats, Flaked	0.4 kg (13.1%)	80 %	2
Grain	Rye, Flaked	0.4 kg (13.1%)	78.3 %	4
Grain	Strzegom Pale Ale	0.2 kg (6.6%)	79 %	6
Grain	Vienna Malt	0.05 kg (1.6%)	78 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Cascade PL	25 g	5 min	5.2 %
Boil	Mistral	25 g	0 min	7.8 %
Boil	Chinook	25 g	0 min	13 %
Boil	Centennial	20 g	0 min	10.5 %
Whirlpool	Simcoe	25 g	20 min	13.2 %
Whirlpool	Chinook	15 g	20 min	13 %

Dry Hop	Centennial	25 g	3 day(s)	10.5 %
Dry Hop	Chinook	30 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	12.5 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	60 min
Fining	Whirlfloc	2.5 g	Boil	10 min