

#235 Session IPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **30**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28.2 liter(s)**
- Trub loss **7 %**
- Size with trub loss **31.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **34.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.42 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.25 kg (62.5%) | 80 % | 5 |
| Grain | Viking Malt Żytni | 0.8 kg (15.4%) | 85 % | 8 |
| Grain | Viking Malt Pilsneński | 0.45 kg (8.7%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (7.7%) | 80 % | 2 |
| Grain | Viking Malt Monachijski Jasny | 0.15 kg (2.9%) | 80 % | 16 |
| Grain | Viking Malt Karmelowy | 0.15 kg (2.9%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|----------|------------|
| Boil | Lubelski PL 2024 | 25 g | 60 min | 3.6 % |
| Boil | Centennial US 2023 | 20 g | 60 min | 8.9 % |
| Boil | Mosaic US 2024 | 10 g | 25 min | 12.4 % |
| Dry Hop | Centennial US 2023 | 30 g | 7 day(s) | 8.9 % |
| Dry Hop | Mosaic US 2024 | 40 g | 7 day(s) | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---|-----|-----|------|---------|
| WHC Lab Low Rider - Session Low Attenuating Yeast | Ale | Dry | 11 g | WHC Lab |
|---|-----|-----|------|---------|