

## SESSION IPA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

### Fermentables

| Type  | Name     | Amount         | Yield | EBC |
|-------|----------|----------------|-------|-----|
| Grain | Pale Ale | 5 kg (95.2%)   | 80 %  | 5   |
| Grain | Carapils | 0.25 kg (4.8%) | 78 %  | 4   |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Strata | 15 g   | 60 min | 15.3 %     |
| Boil    | Strata | 15 g   | 20 min | 15.3 %     |
| Boil    | Strata | 20 g   | 5 min  | 15.3 %     |

### Yeasts

| Name                        | Type | Form   | Amount | Laboratory       |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 30 ml  | Fermentum Mobile |