88. Session IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **46**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg *(58.3%)*	81 %	4
Grain	Płatki jęczmienne	1.5 kg *(25%)*	85 %	3
Grain	Płatki owsiane	0.5 kg *(8.3%)*	85 %	3
Grain	Golden Ale Strzegom	0.5 kg *(8.3%)*	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sabro (Hopstand)	50 g	30 min	15 %
Whirlpool	Centennial (Hopstand)	50 g	30 min	10.5 %
Dry Hop	Sabro	100 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Slant	500 ml	WLP

Extras

Type	Name	Amount	Use for	Time
Other	Pulpa z Moreli	1500 g	Primary	5 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.