Session IPA Danstar+JW

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **32.7 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **23.9 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **36.5 liter(s)** of **76C** water or to achieve **51.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg *(79.1%)*	80 %	5
Grain	Cara Gold Castlemalting	0.35 kg *(4%)*	78 %	120
Grain	Viking Wheat Malt	1.5 kg *(16.9%)*	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	45 min	11.7 %
Whirlpool	Simcoe	30 g	5 min	13.2 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Whirlpool	Cascade	30 g	0 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar
od Janka	Ale	Slant	100 ml	---

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