session IPA kuźnia

- Gravity **11.4 BLG**
- ABV **---**
- IBU **76**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg *(80%)*	80 %	7
Grain	Bestmalz Carmel Pils	0.5 kg *(10%)*	75 %	5
Grain	Pszeniczny	0.5 kg *(10%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	30 g	10 min	13 %
Aroma (end of boil)	Simcoe	30 g	10 min	13.2 %
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Cascade	25 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

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