

Session IPA 47

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **56**
- SRM **5.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **40.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **31.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.3 kg (36.3%)	80 %	7
Grain	Pilzneński	3.3 kg (36.3%)	81 %	4
Grain	Pszeniczny	1 kg (11%)	85 %	4
Grain	Płatki owsiane	1 kg (11%)	85 %	3
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (3.3%)	73 %	120
Grain	Karmelowy Jasny 30EBC	0.2 kg (2.2%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Citra	20 g	30 min	12 %
Boil	Citra	25 g	15 min	12 %
Boil	Simcoe	25 g	15 min	13.2 %
Boil	Cascade	40 g	5 min	6 %
Boil	Mosaic	40 g	5 min	11.7 %
Dry Hop	Cascade	60 g	6 day(s)	6 %
Dry Hop	Mosaic	60 g	6 day(s)	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gorączka Kalifonnijska	Ale	Dry	259 g	FM