

#122 Session IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **47**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **4 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.75 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **67 C**, Time **67 min**
- Temp **72 C**, Time **27 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **67 min** at **67C**
- Keep mash **27 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.15 kg (42.8%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.57 kg (21.2%) | 70 % | 3 |
| Grain | Strzegom Pilzneński | 0.45 kg (16.7%) | 80 % | 4 |
| Grain | Pszeniczny | 0.27 kg (10%) | 85 % | 4 |
| Grain | Płatki żytnie | 0.15 kg (5.6%) | 70 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.1 kg (3.7%) | 80 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Citra | 5 g | 45 min | 12.8 % |
| Aroma (end of boil) | Galaxy | 20 g | 15 min | 14.2 % |
| Whirlpool | Galaxy | 20 g | 1 min | 14.2 % |
| Whirlpool | Mosaic | 23 g | 1 min | 11.8 % |
| Whirlpool | Chinook | 24.5 g | 1 min | 12.8 % |
| Whirlpool | Simcoe | 25 g | 1 min | 12.1 % |
| Dry Hop | Nelson Sauvin | 30 g | 4 day(s) | 10.6 % |
| Dry Hop | Chinook | 25 g | 4 day(s) | 12.8 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Galaxy | 30 g | 4 day(s) | 14.2 % |
| Dry Hop | Simcoe | 25 g | 4 day(s) | 12.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 70 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|-----------|----------|
| Fining | WhirlFloc | 1.25 g | Boil | 12 min |
| Other | Witamina C | 2.1 g | Secondary | 4 day(s) |