

## #19 41° Left Session IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **60**
- SRM **11.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (81.9%)	81 %	26
Grain	Weyermann - Carawheat	0.5 kg (12%)	77 %	97
Grain	Weyermann - Pale Ale Malt	0.25 kg (6%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	60 g	60 min	5 %
Boil	Cascade	45 g	30 min	6.4 %
Boil	Cascade	45 g	5 min	6.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis

### Notes

- Częściowe zacieranie ~67 stopni. Warzenie ~9l, reszta uzupełniona wodą w fermentorze.  
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