

## #34 NoStress (session ipa)

- Gravity **12.4 BLG**
- ABV ---
- IBU **84**
- SRM **9.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.9 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **24.7 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (89.3%)	79 %	6
Grain	Caraaroma	0.1 kg (1.8%)	78 %	400
Grain	Carared	0.2 kg (3.6%)	75 %	39
Grain	D.Pszeniczny	0.3 kg (5.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	10.6 %
Aroma (end of boil)	Simcoe	25 g	20 min	13.2 %
Aroma (end of boil)	Motueka	22 g	20 min	6.7 %
Aroma (end of boil)	Amarillo	25 g	20 min	8.8 %
Whirlpool	Amarillo	30 g	0 min	8.8 %
Whirlpool	Mosaic	25 g	0 min	12 %
Whirlpool	Cascade	20 g	0 min	5 %
Dry Hop	Mosaic	25 g	12 day(s)	10 %
Dry Hop	Cascade	30 g	12 day(s)	5 %