

NTSession IPA NT

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1155 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1270.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **720 liter(s)**
- Total mash volume **960 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **720 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **790.5 liter(s)** of **76C** water or to achieve **1270.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 200 kg (83.3%) | 80 % | 4 |
| Grain | Monachijski | 25 kg (10.4%) | 80 % | 16 |
| Grain | Pszeniczny | 15 kg (6.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|-----------|------------|
| Boil | Summit | 500 g | 60 min | 15 % |
| Boil | Summit | 500 g | 30 min | 15 % |
| Boil | Summit | 500 g | 20 min | 15.5 % |
| Whirlpool | Mosaic | 2000 g | 0 min | 10 % |
| Dry Hop | Mosaic | 5000 g | 10 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 500 g | Fermentis |