

Polish Session NE IPA

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **19**
- SRM **2.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński | 1.6 kg (80%) | 81 % | 4 |
| Grain | Barley, Flaked | 0.2 kg (10%) | 70 % | 4 |
| Grain | Płatki pszeniczne | 0.2 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | lunga | 7.5 g | 60 min | 11 % |
| Whirlpool | lunga | 20 g | 0 min | 11 % |
| Whirlpool | Marynka | 20 g | 0 min | 10 % |
| Whirlpool | Izabella | 20 g | 0 min | 5 % |
| Dry Hop | lunga | 20 g | 7 day(s) | 11 % |
| Dry Hop | Marynka | 20 g | 7 day(s) | 10 % |
| Dry Hop | lunga | 40 g | 2 day(s) | 11 % |
| Dry Hop | Izabella | 30 g | 2 day(s) | 5 % |
| Dry Hop | Marynka | 10 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|--------|------------|
| WLP095 | Ale | Liquid | 40 ml | --- |

Notes

- Pierwsza porcja Marynki i lungi na zimno na burzliwą.
Jun 11, 2019, 9:45 PM