

## SESION ipa 2022

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **18.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3.9 kg (84.8%) | 81 %  | 4   |
| Grain | Monachijski          | 0.4 kg (8.7%)  | 80 %  | 16  |
| Grain | Weyermann - Carapils | 0.3 kg (6.5%)  | 78 %  | 4   |

### Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Citra             | 10 g   | 20 min   | 12 %       |
| Whirlpool           | citra             | 20 g   | 10 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe            | 20 g   | 5 min    | 13.2 %     |
| Aroma (end of boil) | Falconer's Flight | 30 g   | 5 min    | 10.5 %     |
| Dry Hop             | Falconer's Flight | 70 g   | 3 day(s) | 10.5 %     |
| Dry Hop             | Simcoe            | 50 g   | 3 day(s) | 13.2 %     |

### Yeasts

| Name  | Type | Form   | Amount  | Laboratory       |
|-------|------|--------|---------|------------------|
| Fm 52 | Ale  | Liquid | 1000 ml | Fermentum Mobile |

### Extras

| Type        | Name          | Amount | Use for  | Time   |
|-------------|---------------|--------|----------|--------|
| Water Agent | NaCl          | 4 g    | Mash     | 90 min |
| Other       | E338          | 3 g    | Bottling | ---    |
| Fining      | Whirflnoc 1 g | 1 g    | Boil     | 10 min |