

Session Hoppy AIPA - BartJan [10]

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **93**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss --- %
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (46.2%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 2 kg (30.8%) | 82 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (15.4%) | 79 % | 10 |
| Grain | Bestmalz Carmel Pils | 0.5 kg (7.7%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 11.6 % |
| Boil | Simcoe | 20 g | 60 min | 14 % |
| Boil | Simcoe | 30 g | 20 min | 14 % |
| Boil | Amarillo | 20 g | 20 min | 9.5 % |
| Dry Hop | Amarillo | 80 g | 4 day(s) | 9.5 % |
| Dry Hop | Simcoe | 50 g | 4 day(s) | 14 % |
| Dry Hop | Idaho 7 | 50 g | 4 day(s) | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |