

## session ipa

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **44**
- SRM **3.7**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 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 **67C**
- Keep mash **10 min** at **72C**
- Sparge using **14.6 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	4 kg (83.3%)	80 %	5
Grain	Pszeniczny	0.7 kg (14.6%)	85 %	3
Grain	Płatki pszeniczne	0.1 kg (2.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	45 min	11.3 %
Boil	Nelson Sauvín	15 g	20 min	11.2 %
Boil	Citra	10 g	10 min	13.5 %
Aroma (end of boil)	Nelson Sauvín	15 g	0 min	11.2 %
Aroma (end of boil)	Waimea	10 g	0 min	17.4 %
Aroma (end of boil)	Citra	10 g	0 min	13.5 %
Dry Hop	Waimea	40 g	4 day(s)	17.4 %
Dry Hop	Citra	30 g	4 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- mocny diacetyl przez 3 tyg od zabutelkowania  
*Oct 16, 2019, 5:28 PM*