

Session IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **69**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

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

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (90.9%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 0.5 kg (9.1%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |
| Boil | Marynka | 10 g | 60 min | 10 % |
| Aroma (end of boil) | WAI-ITI | 20 g | 15 min | 4.1 % |
| Aroma (end of boil) | Motueka | 20 g | 15 min | 7 % |
| Aroma (end of boil) | WAI-ITI | 20 g | 5 min | 4.1 % |
| Aroma (end of boil) | Motueka | 20 g | 5 min | 7 % |
| Aroma (end of boil) | WAI-ITI | 20 g | 0 min | 4.1 % |
| Aroma (end of boil) | Motueka | 20 g | 0 min | 7 % |
| Whirlpool | Nelson Sauvín | 50 g | 0 min | 11 % |
| Whirlpool | WAI-ITI | 15 g | 0 min | 4.1 % |
| Whirlpool | Motueka | 15 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------------|-------------|---------------|-------------------|
| WLP007 - Dry English Ale Yeast | Ale | Liquid | 100 ml | White Labs |
| Gęstwa po poprzednim piwie | | | | |