

Session IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (68.8%)	80 %	5
Grain	Viking Pilsner malt	0.5 kg (17.2%)	82 %	4
Grain	płatki jęczmienne	0.2 kg (6.9%)	60 %	4
Grain	Płatki owsiane	0.15 kg (5.2%)	60 %	3
Grain	Caraaroma	0.055 kg (1.9%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	11 g	60 min	13.3 %
Aroma (end of boil)	Centennial	11 g	10 min	9.7 %
Dry Hop	Sorachi Ace	15 g	4 day(s)	13.3 %
Dry Hop	Centennial	15 g	4 day(s)	9.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile

Notes

- Płatki skleikować przed zacieraniem 20 min w 70°C.
Wysładzać z mieszaniem złoża do BLG ok. 4.
Starter w ilości 1 litra wlać w całości.
Jun 26, 2022, 11:40 AM