

Session IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **3 %**
- Size with trub loss **73.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **83.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **48 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **51.1 liter(s)** of **76C** water or to achieve **83.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 11 kg (68.8%) | 82 % | 4 |
| Grain | castle malt wheat blanc nature | 3.5 kg (21.9%) | 83 % | 5 |
| Grain | Płatki owsiane | 1.5 kg (9.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Dry Hop | hbc 586 | 300 g | 4 day(s) | 11.8 % |
| Dry Hop | mosaic | 600 g | 4 day(s) | 11.4 % |
| Boil | Columbus/Tomahawk/Zeus | 50 g | 50 min | 14.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|-------|--------|-----------------|
| Mangrove Jack's M54 Californian Lager | Lager | Slant | 540 ml | Mangrove Jack's |

Notes

- Fermentacja start 17 C 4 dni
20 C 2 dni
21 C 3 dni
Na zimno 18 C 7 dni w tym 4 dni ostatnie z chmielem

Cold crash 2 dni
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