

Session IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **43**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (58.1%)	85 %	7
Grain	Weyermann - Pilsner Malt	1 kg (23.3%)	81 %	5
Grain	Płatki owsiane	0.4 kg (9.3%)	85 %	3
Grain	Płatki ryżowe	0.4 kg (9.3%)	85 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	20 g	60 min	13.2 %
Aroma (end of boil)	Galaxy	5 g	5 min	15 %
Whirlpool	Mosaic	20 g	30 min	10 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %
Dry Hop	Galaxy	45 g	3 day(s)	15 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %
Dry Hop	Simcoe	10 g	3 day(s)	13.2 %
Dry Hop	Galaxy	45 g	3 day(s)	15 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs

Notes

- Chmielenie na zimno na 2 tury po 3 dni każda
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