

## Session IPA III

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **33.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.1 kg (64.1%)	80 %	4
Grain	Pszeniczny	1.2 kg (18.8%)	85 %	4
Grain	Abbey Malt Weyermann	0.6 kg (9.4%)	75 %	45
Grain	Płatki owsiane	0.5 kg (7.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	50 min	12.5 %
Boil	Ekuanot	10 g	15 min	16.1 %
Boil	Citra	10 g	15 min	14.2 %
Aroma (end of boil)	Ekuanot	15 g	3 min	16.1 %
Aroma (end of boil)	Mosaic	20 g	3 min	11.8 %
Whirlpool	Citra	20 g	0 min	14.2 %
Dry Hop	Citra	50 g	5 day(s)	14.2 %
Dry Hop	Ekuanot	20 g	5 day(s)	16.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	16.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2.5 g	Boil	12 min

### Notes

- Półtorej saszetki drożdży  
*Aug 16, 2017, 1:04 PM*