# Session IPA- Lekka Wrona

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **36**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pilzneński | 3.5 kg *(56%)* | 72 % | 4 |
| Grain | Strzegom Pale Ale | 2 kg *(32%)* | 75 % | 6 |
| Grain | Płatki owsiane | 0.2 kg *(3.2%)* | 75 % | 3 |
| Grain | płatki jęczmienne | 0.2 kg *(3.2%)* | 75 % | 4 |
| Grain | Pszeniczny | 0.2 kg *(3.2%)* | 75 % | 4 |
| Sugar | cukier | 0.15 kg *(2.4%)* | 100 % | 0 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Simcoe | 30 g | 60 min | 11.7 % |
| Boil | Amarillo | 10 g | 15 min | 7.3 % |
| Whirlpool | Simcoe | 10 g | 0 min | 11.7 % |
| Whirlpool | Citra | 10 g | 0 min | 11.7 % |
| Whirlpool | Amarillo | 20 g | 0 min | 9.5 % |
| Whirlpool | Citra | 20 g | 0 min | 11.7 % |
| Dry Hop | Simcoe | 50 g | 2 day(s) | 13.2 % |
| Dry Hop | Amarillo | 50 g | 2 day(s) | 9.5 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| fm 52 amerykański sen | Ale | Slant | 150 ml | FM |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Other | wirlflock | 0.5 g | Boil | 5 min |

## Notes

- Wstępna receptura na Session Ipa.
  Docelowo będzie 11 BLG.
  Warka 9.06.2019
  Gips 3 gramy.
  Płatki wcześniej kleikowane.
  Przed gotowaniem 10 blg około 27 l.
  25 litrów 11 blg po rozcieńczeniu po gotowaniu.
  Fermentacja start od 16 c i będzie podnoszona.
  Zlana na cichą 20.06.2019 zeszło do 1 blg
  23.06.2019 50 g Amarillo, 50 citra, 50 g Simcoe. 17 stopni.
  28.06.19 zlane do butelek plus 120 g glukozy na 21 litrów i 4 gramy Wit c kwasu l askor czystego. Na chmielu 5 dni, aromat git. Zobaczymy po nagazowaniu za około tydzień na kontrolnej butelce 330 ml refermentacja w około 18-20 c
  *May 28, 2019, 9:41 AM*
- Ekstrakt początkowy: 10,5-12,9º Blg
  Ekstrakt końcowy: 1,5-3,5º Blg
  Zawartość alkoholu: 3,5-4,9% obj.
  Goryczka: 35-60 IBU
  Barwa: 6-20 EBC
  *May 28, 2019, 9:41 AM*