

Session New England IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **23**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (48.8%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.6 kg (14.6%) | 83 % | 5 |
| Grain | Wheat, Flaked | 0.6 kg (14.6%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.9 kg (22%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| First Wort | Amarillo | 10 g | 60 min | 8.8 % |
| Aroma (end of boil) | Amarillo | 10 g | 5 min | 8.8 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 13.7 % |
| Aroma (end of boil) | Equanot | 20 g | 5 min | 13.2 % |
| Dry Hop | Citra | 40 g | 5 day(s) | 13.7 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 8.8 % |
| Dry Hop | Columbus | 40 g | 5 day(s) | 12.4 % |
| Dry Hop | Equanot | 10 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------------|-------------|---------------|-------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 40 ml | Fermentum Mobile |