

Session New England IPA ||| Simcoe & Mosaic

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **51.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **61.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **33 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **39.9 liter(s)** of **76C** water or to achieve **61.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (81.8%)	80 %	4
Grain	Słód owsiany Fawcett	1 kg (9.1%)	61 %	5
Grain	Płatki pszeniczne	0.5 kg (4.5%)	85 %	3
Grain	Płatki owsiane	0.5 kg (4.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	20 g	60 min	13.2 %
Aroma (end of boil)	Citra	50 g	20 min	12 %
Whirlpool	Ekuanot	50 g	0 min	13.2 %
Whirlpool	Citra	100 g	0 min	12 %
Dry Hop	Ekuanot	80 g	3 day(s)	13.2 %
Dry Hop	Citra	150 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM10 O czym szumią wierzby	Ale	Liquid	245.45 ml	Fermentum Mobile
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