

# Thiolized session IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (71.4%)	82 %	4
Grain	Płatki owsiane	1 kg (28.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	4 g	30 min	60 %
Dry Hop	Sabro	50 g	3 day(s)	15 %
Dry Hop	Citra HB	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-404 Party Star	Ale	Liquid	100 ml	---

## Notes

- Woda 1:1  
zacieranie 16L -> kwas 1.5 ml  
wysładzanie 3.5L -> kwas mlekowy 0.5 ml  
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