

# Weizen Session IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **44**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (50%)	85 %	4
Grain	Pilzneński	2.35 kg (47%)	81 %	4
Grain	Monachijski	0.15 kg (3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	22 g	60 min	12.7 %
Boil	Citra	10 g	20 min	12.7 %
Boil	Amarillo	10 g	20 min	8.7 %
Aroma (end of boil)	Citra	15 g	1 min	12.7 %
Aroma (end of boil)	Amarillo	10 g	1 min	8.7 %
Aroma (end of boil)	Mosaic	15 g	1 min	13.2 %
Dry Hop	Citra	35 g	3 day(s)	12.7 %
Dry Hop	Amarillo	15 g	3 day(s)	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	1 g	Safbrew

## Notes

- Fermentacja burzliwa - 8 dni  
Fermentacja cicha - 13 dni  
Piwo odfermentowało do 2,8 BLG.

Butelkowanie: 116 g cukru rozpuszczone w 850 ml wrzątku.

Nie mam zapisanych temperatur fermentacji ale raczej zaczynałem w okolicy 17 stopni, kończyłem pewnie w okolicy 21.

*Feb 17, 2020, 9:32 PM*