

#097 Session New England IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **20 min**
- Evaporation rate **15 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **66 C**, Time **25 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **16 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **25 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **16 min** at **78C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.2 kg (72.2%)	82 %	4
Grain	Viking Owsiany	1 kg (13.9%)	61 %	5
Grain	Płatki owsiane	0.6 kg (8.3%)	60 %	3
Grain	Płatki pszeniczne	0.4 kg (5.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nectaron	50 g	15 min	12 %
Whirlpool	Nelson Sauvign	50 g	15 min	12.8 %
Dry Hop	Riwaka	100 g	3 day(s)	12 %
Dry Hop	Galaxy	50 g	3 day(s)	18.6 %
Dry Hop	Talus	50 g	3 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand