Session IPA marzec 2024

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(96.8%)*	81 %	4
Grain	Weyermann - Carapils	0.1 kg *(3.2%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
Dry Hop	Nelson Sauvin	100 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	3.6 g	Mash	60 min
Water Agent	sól morska	0.9 g	Mash	60 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Water Agent	kwas mlekowy do wody do zacierania	2 g	Mash	60 min
Water Agent	kwas askorbinowy do wody do zacierania	2 g	Mash	60 min

Notes

- Dodano 0.4g/l gipsu oraz 0.1g/l soli morskiej do wody.
  Mar 23, 2024, 10:56 AM