

## Session IPA III

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **33.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 4.1 kg (64.1%) | 80 %  | 4   |
| Grain | Pszeniczny           | 1.2 kg (18.8%) | 85 %  | 4   |
| Grain | Abbey Malt Weyermann | 0.6 kg (9.4%)  | 75 %  | 45  |
| Grain | Płatki owsiane       | 0.5 kg (7.8%)  | 85 %  | 3   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Iunga   | 20 g   | 50 min   | 12.5 %     |
| Boil                | Ekuanot | 10 g   | 15 min   | 16.1 %     |
| Boil                | Citra   | 10 g   | 15 min   | 14.2 %     |
| Aroma (end of boil) | Ekuanot | 15 g   | 3 min    | 16.1 %     |
| Aroma (end of boil) | Mosaic  | 20 g   | 3 min    | 11.8 %     |
| Whirlpool           | Citra   | 20 g   | 0 min    | 14.2 %     |
| Dry Hop             | Citra   | 50 g   | 5 day(s) | 14.2 %     |
| Dry Hop             | Ekuanot | 20 g   | 5 day(s) | 16.1 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 16.5 g | ---        |

### Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Fining | Whirfloc | 2.5 g  | Boil    | 12 min |

### Notes

- Półtorej saszetki drożdży  
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