

Session New England IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (69%)	82 %	4
Grain	Viking Wheat Malt	0.9 kg (15.5%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (8.6%)	60 %	3
Grain	Płatki owsiane	0.4 kg (6.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	10 g	60 min	15 %
Whirlpool	Nectaron	50 g	0 min	13.6 %
Hop stand przy 78 stopniach.				
Whirlpool	Sabro	50 g	0 min	14 %
Hop stand przy 78 stopniach.				
Whirlpool	Citra	25 g	0 min	12 %
Hop stand przy 78 stopniach.				
Dry Hop	Nelson Sauvín	50 g	3 day(s)	12.5 %
Dry Hop	Sabro	50 g	3 day(s)	14 %
Dry Hop	Nectaron	50 g	3 day(s)	13.6 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Conan Ale (YS132)	Ale	Slant	300 ml	Yeast Side Labs

Notes

- Goryczka dodana przez hopstand będzie wyższa o około 11-12 IBU według kalkulatora.
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