

## #19 41° Left Session IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **60**
- SRM **11.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3 liter(s)**

### Fermentables

| Type           | Name                           | Amount         | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (81.9%) | 81 %  | 26  |
| Grain          | Weyermann - Carawheat          | 0.5 kg (12%)   | 77 %  | 97  |
| Grain          | Weyermann - Pale Ale Malt      | 0.25 kg (6%)   | 85 %  | 7   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 60 g   | 60 min | 5 %        |
| Boil    | Cascade            | 45 g   | 30 min | 6.4 %      |
| Boil    | Cascade            | 45 g   | 5 min  | 6.4 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 7 g    | Fermentis  |

### Notes

- Częściowe zacieranie ~67 stopni. Warzenie ~9l, reszta uzupełniona wodą w fermentorze.  
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