

## #32 Session IPA (Corrina, Corrina)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

### Steps

- Temp **65 C**, Time **20 min**
- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (84.9%)	80 %	5
Grain	Weyermann - Carapils	0.4 kg (7.5%)	78 %	4
Adjunct	Platki owsiane	0.4 kg (7.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	25 g	60 min	15.3 %
Aroma (end of boil)	Galaxy	10 g	0 min	16.2 %
Aroma (end of boil)	Amarillo	10 g	0 min	8.7 %
Aroma (end of boil)	Cenntenial	10 g	0 min	11 %
Dry Hop	Waimea	25 g	2 day(s)	15.3 %
Dry Hop	Galaxy	40 g	2 day(s)	16.2 %
Dry Hop	Amarillo	40 g	2 day(s)	8.7 %
Dry Hop	Cenntenial	40 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

US-05	Ale	Liquid	50 ml	Fermentum Mobile
gęstwa				

### Extras

Type	Name	Amount	Use for	Time
Other	Wyeast Nutrient	2.5 g	Boil	10 min