

Session_NE_IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **52**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **17 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (33.3%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (33.3%)	80 %	5
Grain	Płatki owsiane	0.5 kg (16.7%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (16.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	20 min	13 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Cascade	10 g	10 min	6 %
Whirlpool	Equinox	15 g	30 min	13.1 %
Dry Hop	Simcoe	10 g	2 day(s)	13.2 %
Dry Hop	Equinox	10 g	2 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---