

# SESSION POLISH SMOKED BLACK IPA PIWOTEKA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **47**
- SRM **83.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2100 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **2346 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1590 liter(s)**
- Total mash volume **2120 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **1590 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **1286 liter(s)** of **76C** water or to achieve **2346 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Bestmalz	250 kg (44.6%)	80 %	5
Grain	Viking Pale Ale malt	200 kg (35.7%)	80 %	5
Grain	Płatki owsiane	30 kg (5.4%)	60 %	3
Grain	Żytni	25 kg (4.5%)	85 %	8
Grain	Weyermann - Carapils	25 kg (4.5%)	78 %	4
Liquid Extract	Sinamar	30 kg (5.4%)	1 %	8500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	2500 g	60 min	11 %
Boil	Książęcy	3500 g	15 min	7 %
Boil	Książęcy	2000 g	5 min	9.5 %
Dry Hop	Książęcy	20000 g	5 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	1500 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	50 g	Boil	15 min