

## #31 session oak IPA v.22

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **10 %**
- Size with trub loss **48.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **59 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **82.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **53.5 liter(s)** of **76C** water or to achieve **59 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount        | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt               | 10 kg (90.9%) | 80 %  | 5   |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (9.1%)   | 80 %  | 3   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Chinook  | 100 g  | 60 min   | 5.2 %      |
| Boil                | HT Blanc | 30 g   | 60 min   | 9.8 %      |
| Dry Hop             | Mosaic   | 100 g  | 3 day(s) | 13.2 %     |
| fermentor 2 (S 33)  |          |        |          |            |
| Dry Hop             | Citra    | 100 g  | 3 day(s) | 12 %       |
| fermentor 1 (US 05) |          |        |          |            |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type  | Name            | Amount | Use for | Time   |
|-------|-----------------|--------|---------|--------|
| Spice | trawa cytrynowa | 50 g   | Boil    | 20 min |