

#34 NoStress (session ipa)

- Gravity **12.4 BLG**
- ABV ---
- IBU **84**
- SRM **9.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.9 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **24.7 liter(s)** of **76C** water or to achieve **35.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (89.3%) | 79 % | 6 |
| Grain | Caraaroma | 0.1 kg (1.8%) | 78 % | 400 |
| Grain | Carared | 0.2 kg (3.6%) | 75 % | 39 |
| Grain | D.Pszeniczny | 0.3 kg (5.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil | Magnum | 50 g | 60 min | 10.6 % |
| Aroma (end of boil) | Simcoe | 25 g | 20 min | 13.2 % |
| Aroma (end of boil) | Motueka | 22 g | 20 min | 6.7 % |
| Aroma (end of boil) | Amarillo | 25 g | 20 min | 8.8 % |
| Whirlpool | Amarillo | 30 g | 0 min | 8.8 % |
| Whirlpool | Mosaic | 25 g | 0 min | 12 % |
| Whirlpool | Cascade | 20 g | 0 min | 5 % |
| Dry Hop | Mosaic | 25 g | 12 day(s) | 10 % |
| Dry Hop | Cascade | 30 g | 12 day(s) | 5 % |