

# Kulon - DDH Session New England IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Grain	Oats, Flaked	0.5 kg (11.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	5 g	90 min	4 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %
Aroma (end of boil)	Mackinac	30 g	15 min	8 %
Dry Hop	Mackinac	50 g	5 day(s)	8 %
Dry Hop	Mackinac	20 g	10 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik - Hornindale	Ale	Slant	150 ml	Omega