

# NTMFP-Session IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **577.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **657.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **390 liter(s)**
- Total mash volume **520 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **390 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **397.8 liter(s)** of **76C** water or to achieve **657.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 100 kg (76.9%) | 80 %   | 4   |
| Grain | Płatki owsiane      | 15 kg (11.5%)  | 60 %   | 3   |
| Grain | Rye, Flaked         | 15 kg (11.5%)  | 78.3 % | 4   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Chinook | 100 g  | 60 min   | 13 %       |
| Boil      | Chinook | 300 g  | 30 min   | 13 %       |
| Whirlpool | Chinook | 300 g  | 10 min   | 13 %       |
| Whirlpool | Strata  | 500 g  | 0 min    | 13.6 %     |
| Dry Hop   | Strata  | 2000 g | 7 day(s) | 13.6 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 242 g  | Fermentis  |