

Plague Session IPA v2 MMS

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **49**
- SRM **3.9**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (92.8%)	80 %	5
Grain	Płatki owsiane	0.15 kg (3.1%)	85 %	3
Grain	Płatki orkiszowe	0.2 kg (4.1%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sabro	14 g	60 min	15.9 %
Boil	Pekko	14 g	30 min	18.6 %
Whirlpool	Willamette	14 g	15 min	3.8 %
Dry Hop	Azacca	28 g	3 day(s)	13 %
Dry Hop	cashmere	56 g	3 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44	Ale	Dry	11 g	Mangrove Jack

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z mango	2000 g	Secondary	3 day(s)

Flavor	Laktoza	500 g	Boil	3 min
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