

## Seson ipa v2 11maj

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.3 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **46.8 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **10 min**

### Mash step by step

- Heat up **39 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **48.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (38.5%)	80 %	7
Grain	Pilznieński	1.4 kg (17.9%)	81 %	4
Grain	Pszeniczny	2 kg (25.6%)	85 %	4
Grain	Płatki owsiane	0.4 kg (5.1%)	85 %	3
Grain	Płatki owsiane	0.8 kg (12.8%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	9.5 %
Boil	Mosaic	10 g	45 min	10 %
Boil	Mosaic	15 g	30 min	10 %
Boil	Citra	25 g	60 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	11 g	Mangrove Jack's