

session ipa

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **44**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 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 **67C**
- Keep mash **10 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (83.3%) | 80 % | 5 |
| Grain | Pszeniczny | 0.7 kg (14.6%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.1 kg (2.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Chinook | 25 g | 45 min | 11.3 % |
| Boil | Nelson Sauvín | 15 g | 20 min | 11.2 % |
| Boil | Citra | 10 g | 10 min | 13.5 % |
| Aroma (end of boil) | Nelson Sauvín | 15 g | 0 min | 11.2 % |
| Aroma (end of boil) | Waimea | 10 g | 0 min | 17.4 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 13.5 % |
| Dry Hop | Waimea | 40 g | 4 day(s) | 17.4 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- mocny diacetyl przez 3 tyg od zabutelkowania
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