

## Session IPA 12\* Piwowarz.pl

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (90%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 0.5 kg (10%) | 83 %  | 5   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Chinook    | 10 g   | 60 min | 13 %       |
| Boil                | Centennial | 15 g   | 25 min | 10.5 %     |
| Boil                | Chinook    | 15 g   | 5 min  | 13 %       |
| Boil                | Centennial | 10 g   | 5 min  | 10.5 %     |
| Aroma (end of boil) | Centennial | 30 g   | 0 min  | 10.5 %     |

### Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1000 ml | Fermentum Mobile |

### Notes

- Na pewno warto rozdzielić i pobawić się chmieleniem na zimno:)  
*Feb 3, 2019, 12:58 PM*