

Session IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **51**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.8 kg (82.8%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (17.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Whirlpool | Simcoe | 40 g | 20 min | 12.9 % |
| Whirlpool | Mosaic | 40 g | 20 min | 12.3 % |
| Whirlpool | Galaxy | 40 g | 20 min | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |

Notes

- hop stand 25 min w ok 70 stopniach C. Hop stand prawie nie wniósł goryczki. Piwo ma niewiele IBU. Fermentacja w 18 stopniach przez ok 10 dni na ostatnie dni podbite do ok 19. Chmieleniec na zimno po 60 g Simco Mosaic Galaxy przez 3 dni, cold crash przez 3 dni i negowanie. Bardzo dobre piwo.
Nov 12, 2021, 6:13 PM