

Session IPA #2 - Browar na Wyżynie

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **4.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale Viking Malt	4.5 kg (90%)	80 %	6
Grain	pszeniczny Viking Malt	0.5 kg (10%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior (US) - granulat	10 g	90 min	14.7 %
Boil	Warrior (US) - granulat	20 g	20 min	14.7 %
Boil	Ahtanum (US) - granulat	10 g	15 min	4.7 %
Boil	Centennial (USA) - granulat	10 g	15 min	7.8 %
Boil	Mosaic (US) - granulat	10 g	15 min	12 %
Whirlpool	Ahtanum (US) - granulat	40 g	0 min	4.7 %
Whirlpool	Centennial (USA) - granulat	40 g	0 min	7.8 %

Whirlpool	Mosaic (US) - granulat	20 g	0 min	12 %
Dry Hop	Ahtanum (US) - granulat	50 g	3 day(s)	4.7 %
Dry Hop	Centennial (USA) - granulat	50 g	3 day(s)	7.8 %
Dry Hop	Mosaic (US) - granulat	50 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2 g	Boil	15 min
Water Agent	siarczan wapnia	10 g	Mash	70 min
Water Agent	chlorek wapnia	3 g	Mash	70 min
Water Agent	kwas fosforowy 75% zacier	4 g	Mash	70 min
Water Agent	kwas fosforowy 75% wysładzanie	2 g	Mash	70 min