

Session_NE_IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **52**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **17 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilznieński | 1 kg (33.3%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (33.3%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (16.7%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 20 min | 13 % |
| Boil | Simcoe | 10 g | 10 min | 13.2 % |
| Boil | Cascade | 10 g | 10 min | 6 % |
| Whirlpool | Equinox | 15 g | 30 min | 13.1 % |
| Dry Hop | Simcoe | 10 g | 2 day(s) | 13.2 % |
| Dry Hop | Equinox | 10 g | 2 day(s) | 13.1 % |

Yeasts

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