

# Wiosenna Sesion IPA 2025

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **66**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (64.7%)	81 %	3
Grain	Weyermann pszeniczny jasny	0.7 kg (20.6%)	80 %	6
Grain	Viking Pale Ale malt	0.5 kg (14.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	12 min	12.6 %
Boil	Amarillo	30 g	12 min	8.7 %
Boil	cascade	30 g	12 min	7.9 %
Boil	cryohops mosaic	10 g	12 min	21.6 %
Aroma (end of boil)	Mosaic	30 g	0 min	12.6 %
Aroma (end of boil)	Amarillo	20 g	0 min	8.7 %
Aroma (end of boil)	cascade	20 g	0 min	7.9 %
Aroma (end of boil)	cryohops mosaic	15 g	0 min	21.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M12 Voss Kveik	Ale	Dry	11 g	Mangrove Jack's
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