

## #11 - Session IPA - "Chichot"

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **48**
- SRM **3.9**
- Style **American IPA**

### 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 **10 %/h**
- Boil size **31.5 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.5%)	75 %	30
Grain	Płatki owsiane	0.25 kg (4.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	35 min	10.3 %
Aroma (end of boil)	Mosaic	40 g	5 min	12.8 %
Aroma (end of boil)	Cascade	40 g	0 min	5.8 %
Dry Hop	Mosaic	60 g	3 day(s)	12.8 %
Dry Hop	Cascade	60 g	3 day(s)	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	2 g	Bottling	---