

## #122 Session IPA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **47**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **4 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **14 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.75 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **17.5 liter(s)**

### Steps

- Temp **67 C**, Time **67 min**
- Temp **72 C**, Time **27 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **14.9 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **67 min** at **67C**
- Keep mash **27 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.15 kg (42.8%)	80 %	6
Grain	Płatki owsiane	0.57 kg (21.2%)	70 %	3
Grain	Strzegom Pilzneński	0.45 kg (16.7%)	80 %	4
Grain	Pszeniczny	0.27 kg (10%)	85 %	4
Grain	Płatki żytnie	0.15 kg (5.6%)	70 %	3
Sugar	Milk Sugar (Lactose)	0.1 kg (3.7%)	80 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	45 min	12.8 %
Aroma (end of boil)	Galaxy	20 g	15 min	14.2 %
Whirlpool	Galaxy	20 g	1 min	14.2 %
Whirlpool	Mosaic	23 g	1 min	11.8 %
Whirlpool	Chinook	24.5 g	1 min	12.8 %
Whirlpool	Simcoe	25 g	1 min	12.1 %
Dry Hop	Nelson Sauvin	30 g	4 day(s)	10.6 %
Dry Hop	Chinook	25 g	4 day(s)	12.8 %

Dry Hop	Galaxy	30 g	4 day(s)	14.2 %
Dry Hop	Simcoe	25 g	4 day(s)	12.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	70 ml	Danstar

### Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.25 g	Boil	12 min
Other	Witamina C	2.1 g	Secondary	4 day(s)