

#21 Stormless Session IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **60**
- SRM **9.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.7 liter(s)**
- Total mash volume **2.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (86.1%)	81 %	26
Grain	Viking Pale Ale malt	0.25 kg (6.3%)	80 %	5
Grain	Carahell	0.3 kg (7.6%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.1 %
Boil	Puławski	40 g	30 min	7.3 %
Boil	Puławski	60 g	3 min	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand

Notes

- Częściowe zacieranie ~67 stopni. Warzenie ~9l, reszta uzupełniona wodą w fermentorze.
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