

#32 Session IPA (Corrina, Corrina)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **65 C**, Time **20 min**
- Temp **70 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (84.9%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.4 kg (7.5%) | 78 % | 4 |
| Adjunct | Platki owsiane | 0.4 kg (7.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Waimea | 25 g | 60 min | 15.3 % |
| Aroma (end of boil) | Galaxy | 10 g | 0 min | 16.2 % |
| Aroma (end of boil) | Amarillo | 10 g | 0 min | 8.7 % |
| Aroma (end of boil) | Cenntenial | 10 g | 0 min | 11 % |
| Dry Hop | Waimea | 25 g | 2 day(s) | 15.3 % |
| Dry Hop | Galaxy | 40 g | 2 day(s) | 16.2 % |
| Dry Hop | Amarillo | 40 g | 2 day(s) | 8.7 % |
| Dry Hop | Cenntenial | 40 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------|-----|--------|-------|------------------|
| US-05 | Ale | Liquid | 50 ml | Fermentum Mobile |
| gęstwa | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Other | Wyeast Nutrient | 2.5 g | Boil | 10 min |