

#38 Brewnessless Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **43**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (90%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (10%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Iunga | 20 g | 60 min | 11.5 % |
| Boil | Marynka | 20 g | 30 min | 6.7 % |
| Aroma (end of boil) | Cascade PL | 30 g | 5 min | 7.8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 5 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 300 ml | Fermentum Mobile |