

Babie lato - NE Session IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Castle Malting Pilszneński | 1.4 kg (30.4%) | 80 % | 3 |
| Grain | Castle Pale Ale | 1.5 kg (32.6%) | 80 % | 8 |
| Grain | Pszeniczny | 0.7 kg (15.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (21.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Simcoe | 20 g | 15 min | 12.1 % |
| Boil | Centennial | 20 g | 15 min | 8.9 % |
| Whirlpool | Simcoe | 20 g | 20 min | 12.1 % |
| Whirlpool | Centennial | 20 g | 20 min | 8.9 % |
| Dry Hop | Centennial | 100 g | 3 day(s) | 8.9 % |
| Dry Hop | Simcoe | 100 g | 3 day(s) | 12.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| WLP067 | Ale | Slant | 700 ml | Wyeast |