

Hoppy Session IPA "Zupa chmielowa"

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **69**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (55.6%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (9.3%) | 78 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.3%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 0.5 kg (9.3%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (7.4%) | 60 % | 3 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.25 kg (4.6%) | 80 % | 3 |
| Grain | Żytni | 0.25 kg (4.6%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Aroma (end of boil) | Chinook | 30 g | 5 min | 13 % |
| Whirlpool | Simcoe | 50 g | 10 min | 13.2 % |
| Whirlpool | Citra | 50 g | 10 min | 12 % |
| Whirlpool | Mosaic | 50 g | 10 min | 10 % |

| | | | | |
|-----------|----------|------|--------|-----|
| Whirlpool | Książęcy | 50 g | 10 min | 7 % |
|-----------|----------|------|--------|-----|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |