

## NTSession IPA NT

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **577.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **664.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **367.5 liter(s)**
- Total mash volume **490 liter(s)**

### Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **367.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **419.1 liter(s)** of **76C** water or to achieve **664.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	100 kg (81.6%)	80 %	4
Grain	Monachijski	12.5 kg (10.2%)	80 %	16
Grain	Pszeniczny	10 kg (8.2%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	200 g	60 min	13 %
Boil	Chinook	200 g	30 min	13 %
Boil	Talus	500 g	5 min	8 %
Boil	Galaxy	500 g	5 min	15 %
Boil	Strata	500 g	5 min	13.6 %
Whirlpool	Talus	1000 g	0 min	8 %
Whirlpool	Galaxy	1000 g	0 min	15 %
Whirlpool	Strata	1000 g	0 min	13.6 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	500 g	Fermentis