

Plague Session IPA v2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **49**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (92.8%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.15 kg (3.1%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 0.2 kg (4.1%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | sabro | 14 g | 60 min | 15.9 % |
| Boil | Pekko | 14 g | 30 min | 18.6 % |
| Whirlpool | Willamette | 14 g | 15 min | 3.8 % |
| Dry Hop | Azacca | 28 g | 3 day(s) | 13 % |
| Dry Hop | cashmere | 56 g | 3 day(s) | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|---------------|
| Mangrove Jack's M44 | Ale | Dry | 11 g | Mangrove Jack |