

## Season IPA 12 HB

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **61**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5
Grain	płatki jęczmienne	0.5 kg (8.7%)	60 %	4
Sugar	Glukoza	0.25 kg (4.3%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Aroma (end of boil)	Sorachi Ace	38 g	5 min	10 %
Dry Hop	Centennial	125 g	2 day(s)	10.5 %
Boil	Chinook	38 g	20 min	13 %