

# SESSION Funktown ipa New england IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **70 C**, Time **80 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **80 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (61%)	80 %	4
Grain	zestaw TB Porter muscawado	1 kg (24.4%)	80 %	9
Grain	Płatki owsiane	0.4 kg (9.8%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (4.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	15 g	20 min	8.6 %
Whirlpool	Enigma (AUS)	30 g	15 min	16.5 %
Whirlpool	Lemondrop	30 g	15 min	5.4 %
Dry Hop	Enigma (AUS)	70 g	4 day(s)	16.5 %
Dry Hop	Lemondrop	20 g	4 day(s)	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Yaest Bay Funk Town	Ale	Liquid	1000 ml	Yest bay

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	NaCl	4 g	Mash	90 min
Other	E338	3 g	Bottling	---