

SESION ipa 2020

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.7 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (95.7%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (4.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Iunga | 10 g | 10 min | 11 % |
| Whirlpool | Enigma (AUS) | 30 g | 15 min | 17.2 % |
| Whirlpool | Galaxy | 30 g | 15 min | 15 % |
| Dry Hop | Enigma (AUS) | 70 g | 3 day(s) | 17.2 % |
| Dry Hop | Galaxy | 70 g | 3 day(s) | 15 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | NaCl | 4 g | Mash | 90 min |

| | | | | |
|-------|------|-----|----------|-----|
| Other | E338 | 3 g | Bottling | --- |
|-------|------|-----|----------|-----|