

# Sesion NE IPA Polska Edycja

- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.5 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (66.7%)	80 %	4
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (11.1%)	61 %	5
Grain	Płatki owsiane	0.5 kg (11.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Książęcy	50 g	0 min	7 %
30MIN W 80 STOPNIACH				
Whirlpool	VERMELHO	50 g	0 min	8.1 %
30MIN W 80 STOPNIACH				
Whirlpool	Zula	50 g	0 min	9.7 %
30MIN W 80 STOPNIACH				
Dry Hop	Książęcy	50 g	14 day(s)	7 %
Dry Hop	lunga	25 g	5 day(s)	11 %
Dry Hop	AMORA PRETA	50 g	5 day(s)	9 %

Dry Hop	Zula	25 g	5 day(s)	8.3 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11.5 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	3 g	Mash	0 min
Water Agent	gips piwowarski	5 g	Mash	0 min
Water Agent	sól kaminenna	5 g	Mash	0 min
Fining	whirlfloc t	3 g	Boil	15 min