

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 % |
|---------|------|------|----------|-------|

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 |