

SESSION Troix Vroix New england Polish IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **18**
- SRM **4.5**
- Style **American Pale Ale**

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 **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

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

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilznieński | 2.5 kg (53.2%) | 80 % | 4 |
| Grain | zestaw TB Porter muscawado | 1 kg (21.3%) | 80 % | 9 |
| Grain | Płatki owsiane | 0.5 kg (10.6%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.2 kg (4.3%) | 85 % | 3 |
| Sugar | Laktoza | 0.5 kg (10.6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------------|--------|----------|------------|
| Boil | Chinook PL | 15 g | 20 min | 8.6 % |
| Whirlpool | Oktawia Polish hops | 40 g | 5 min | 9.2 % |
| Whirlpool | Izabella Polish hops | 40 g | 5 min | 5.8 % |
| Dry Hop | Oktawia Polish hops | 60 g | 5 day(s) | 9.2 % |
| Dry Hop | Izabella Polish hops | 60 g | 5 day(s) | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|--------|------------|
| White Labs WLP644 Saccharomyces brux-like Trois | Ale | Liquid | 50 ml | White labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|--------|-----------|----------|
| Water Agent | NaCl | 4 g | Mash | 90 min |
| Other | E338 | 3 g | Bottling | --- |
| Fining | whirfloc | 4 g | Boil | 5 min |
| Flavor | Pulpa mango | 1000 g | Secondary | 7 day(s) |