

## Session IPA #2 - Browar na Wyżynie

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **4.3**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | pale ale Viking Malt   | 4.5 kg (90%) | 80 %  | 6   |
| Grain | pszeniczny Viking Malt | 0.5 kg (10%) | 82 %  | 5   |

### Hops

| Use for    | Name                        | Amount | Time   | Alpha acid |
|------------|-----------------------------|--------|--------|------------|
| First Wort | Warrior (US) - granulát     | 10 g   | 90 min | 14.7 %     |
| Boil       | Warrior (US) - granulát     | 20 g   | 20 min | 14.7 %     |
| Boil       | Ahtanum (US) - granulát     | 10 g   | 15 min | 4.7 %      |
| Boil       | Centennial (USA) - granulát | 10 g   | 15 min | 7.8 %      |
| Boil       | Mosaic (US) - granulát      | 10 g   | 15 min | 12 %       |
| Whirlpool  | Ahtanum (US) - granulát     | 40 g   | 0 min  | 4.7 %      |
| Whirlpool  | Centennial (USA) - granulát | 40 g   | 0 min  | 7.8 %      |

|           |                             |      |          |       |
|-----------|-----------------------------|------|----------|-------|
| Whirlpool | Mosaic (US) - granulat      | 20 g | 0 min    | 12 %  |
| Dry Hop   | Ahtanum (US) - granulat     | 50 g | 3 day(s) | 4.7 % |
| Dry Hop   | Centennial (USA) - granulat | 50 g | 3 day(s) | 7.8 % |
| Dry Hop   | Mosaic (US) - granulat      | 50 g | 3 day(s) | 12 %  |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | ---        |

### Extras

| Type        | Name                           | Amount | Use for | Time   |
|-------------|--------------------------------|--------|---------|--------|
| Fining      | mech irlandzki                 | 2 g    | Boil    | 15 min |
| Water Agent | siarczan wapnia                | 10 g   | Mash    | 70 min |
| Water Agent | chlorek wapnia                 | 3 g    | Mash    | 70 min |
| Water Agent | kwas fosforowy 75% zacier      | 4 g    | Mash    | 70 min |
| Water Agent | kwas fosforowy 75% wysładzanie | 2 g    | Mash    | 70 min |