

## Session IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **3 %**
- Size with trub loss **73.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **83.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **48 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **51.1 liter(s)** of **76C** water or to achieve **83.1 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt            | 11 kg (68.8%)  | 82 %  | 4   |
| Grain | castle malt wheat blanc nature | 3.5 kg (21.9%) | 83 %  | 5   |
| Grain | Płatki owsiane                 | 1.5 kg (9.4%)  | 85 %  | 3   |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Dry Hop | hbc 586                | 300 g  | 4 day(s) | 11.8 %     |
| Dry Hop | mosaic                 | 600 g  | 4 day(s) | 11.4 %     |
| Boil    | Columbus/Tomahawk/Zeus | 50 g   | 50 min   | 14.4 %     |

### Yeasts

| Name                                  | Type  | Form  | Amount | Laboratory      |
|---------------------------------------|-------|-------|--------|-----------------|
| Mangrove Jack's M54 Californian Lager | Lager | Slant | 540 ml | Mangrove Jack's |

### Notes

- Fermentacja start 17 C 4 dni  
20 C 2 dni  
21 C 3 dni  
Na zimno 18 C 7 dni w tym 4 dni ostatnie z chmielem

Cold crash 2 dni  
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