

Session Ipa Azacca + Marynka + Cascade

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **48**
- SRM **4.1**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (89.3%)	80 %	5
Grain	Płatki owsiane	0.4 kg (7.1%)	60 %	3
Grain	Briess - Carapils Malt	0.2 kg (3.6%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	30 min	7.8 %
Whirlpool	Azacca	50 g	10 min	12.4 %
Whirlpool	Cascade PL	50 g	10 min	7.3 %
Dry Hop	Azacca	50 g	3 day(s)	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	12 g	Fermentum Mobile