

Session IPA maj 2024

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **65**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 5.08 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Magnum | 40 g | 60 min | 11.8 % |
| Whirlpool | Enigma (AUS) | 30 g | 20 min | 17 % |
| Dry Hop | Galaxy | 100 g | 2 day(s) | 9.5 % |
| Dry Hop | Mosaic | 100 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale | Slant | 1000 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------|--------|---------|--------|
| Water Agent | gips | 2 g | Mash | 60 min |
| Water Agent | sól morską | 1.52 g | Mash | 60 min |

| | | | | |
|-------------|---|-----|------|--------|
| Water Agent | kwas mlekowy do wody do zacierania | 3 g | Mash | 60 min |
| Water Agent | kwask askorbinowy do wody do zacierania | 4 g | Mash | 60 min |