

## Session IPA około 12 Blg

---

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **89**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **38.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **27.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **38.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	9 kg (97.8%)	--- %	3
Grain	Strzegom Karmel 150	0.2 kg (2.2%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	80 g	60 min	12 %
Boil	Citra	20 g	15 min	12 %
Boil	Vic Secret	20 g	15 min	18 %
Boil	Citra	20 g	5 min	12 %
Boil	Vic Secret	20 g	5 min	18 %
Boil	Citra	25 g	0 min	12 %
Boil	Vic Secret	25 g	0 min	18 %
Dry Hop	Citra	35 g	7 day(s)	12 %
Dry Hop	Vic Secret	35 g	7 day(s)	18 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's
--------------------------------------	-----	-----	------	-----------------

## Notes

- Robię 30 litrów brzezki 16 Blg i dolewam 10 litrów wody żeby uzyskać 40 litrów 12 Blg.  
*Apr 6, 2019, 10:18 PM*