

Session NE IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (60.6%)	80 %	8
Grain	Pszeniczny	0.5 kg (15.2%)	85 %	4
Grain	Castlemalting - Cara Clair	0.3 kg (9.1%)	78 %	4
Grain	Słód owsiany Fawcett	0.25 kg (7.6%)	61 %	5
Grain	Płatki owsiane	0.25 kg (7.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	15 g	0 min	15 %
80°C 20min				
Whirlpool	Columbus	15 g	0 min	15.5 %
80°C 20min				
Whirlpool	Denali	15 g	0 min	14 %
80°C 20min				
Whirlpool	Citra	15 g	0 min	12 %
80°C 20min				

Dry Hop	Galaxy	35 g	14 day(s)	15 %
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Dry Hop	Azacca	25 g	5 day(s)	14 %
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %
Dry Hop	Sorachi Ace	25 g	5 day(s)	10 %
Dry Hop	Azacca	25 g	3 day(s)	14 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %
Dry Hop	Sorachi Ace	25 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP4000 Vermont Ale	Ale	Liquid	200 ml	The Yeast Bay

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	2 g	Mash	0 min
Water Agent	gips piwowarski	2 g	Mash	0 min