

## Session NE IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (33.3%)	82 %	4
Grain	Pszeniczny	0.5 kg (16.7%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (16.7%)	61 %	5
Grain	Płatki pszeniczne	0.5 kg (16.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (16.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	20 g	0 min	9.5 %
80°C 20min				
Whirlpool	Citra	20 g	0 min	12 %
80°C 20min				
Whirlpool	Mosaic	20 g	0 min	10 %
80°C 20min				
Dry Hop	El Dorado	60 g	14 day(s)	15 %
Dry Hop	Citra	50 g	5 day(s)	12 %

Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Apollo	50 g	3 day(s)	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
London Fog	Ale	Liquid	30 ml	---

### 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
Fining	whirlfloc t	2 g	Boil	10 min