

Session New England IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **23**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (48.8%)	80 %	5
Grain	Viking Wheat Malt	0.6 kg (14.6%)	83 %	5
Grain	Wheat, Flaked	0.6 kg (14.6%)	77 %	4
Grain	Oats, Flaked	0.9 kg (22%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Amarillo	10 g	60 min	8.8 %
Aroma (end of boil)	Amarillo	10 g	5 min	8.8 %
Aroma (end of boil)	Citra	10 g	5 min	13.7 %
Aroma (end of boil)	Equanot	20 g	5 min	13.2 %
Dry Hop	Citra	40 g	5 day(s)	13.7 %
Dry Hop	Amarillo	30 g	5 day(s)	8.8 %
Dry Hop	Columbus	40 g	5 day(s)	12.4 %
Dry Hop	Equanot	10 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	40 ml	Fermentum Mobile