

## Session New England IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **16**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **30.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **24.2 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (67.8%)	82 %	4
Grain	Viking Wheat Malt	0.9 kg (15.3%)	83 %	5
Grain	Płatki owsiane	0.5 kg (8.5%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (8.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	10 g	60 min	15 %
Aroma (end of boil)	Sabro	50 g	0 min	14 %
Hop stand				
Aroma (end of boil)	Mosaic	50 g	0 min	12 %
Hop stand				
Dry Hop	Citra	50 g	3 day(s)	12.6 %
Dry Hop	Sabro	50 g	3 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Conan Ale (YS132)	Ale	Slant	300 ml	Yeast Side Labs