

Session New England IPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **24**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 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 **6 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 **8.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (50%)	80 %	5
Grain	Viking Wheat Malt	0.2 kg (10%)	83 %	5
Grain	Wheat, Flaked	0.4 kg (20%)	77 %	4
Grain	Oats, Flaked	0.4 kg (20%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Amarillo	5 g	60 min	9.5 %
Aroma (end of boil)	Amarillo	5 g	5 min	9.5 %
Aroma (end of boil)	Citra	5 g	5 min	12 %
Aroma (end of boil)	Equinox	10 g	5 min	13.1 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Liquid	20 ml	Fermentum Mobile
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