

## Session Northeast IPA

---

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **47**
- SRM **3.2**
- 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 **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 2.5 kg (83.3%) | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 0.5 kg (16.7%) | 81 %  | 6   |

### Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Sorachi Ace | 5 g    | 60 min   | 12.8 %     |
| Boil    | Sorachi Ace | 20 g   | 40 min   | 12.8 %     |
| Boil    | Palisade    | 15 g   | 15 min   | 8.7 %      |
| Dry Hop | Equanot     | 15 g   | 4 day(s) | 16.1 %     |
| Dry Hop | Sorachi Ace | 25 g   | 4 day(s) | 12.8 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |