

Soczkers na sesji

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **4.2**
- Style **American IPA**

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 **15 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44%)	81 %	4
Grain	Briess - Pale Ale Malt	1.4 kg (30.8%)	80 %	7
Grain	Płatki owsiane	0.4 kg (8.8%)	85 %	3
Grain	Strzegom Monachijski typ I	0.25 kg (5.5%)	79 %	16
Grain	Pszeniczny	0.5 kg (11%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Simcoe	10 g	20 min	13.2 %
Whirlpool	Mosaic	10 g	30 min	10 %
Whirlpool	Simcoe	10 g	30 min	13.2 %
Dry Hop	Denali	100 g	5 day(s)	11 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	falconers flight	30 g	5 day(s)	10 %

Dry Hop	Chinook	30 g	5 day(s)	13 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Slant	150 ml	Yeast Bay