

Session Black Cold IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **56**
- SRM **25.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (75.5%)	80 %	4
Grain	Weyermann - Carapils	0.4 kg (7.5%)	78 %	4
Grain	Weyermann - Carafa II	0.6 kg (11.3%)	70 %	837
Sugar	Cukier	0.3 kg (5.7%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	5 g	60 min	62.8 %
Whirlpool	Sabro Cryo	50 g	15 min	20.5 %
Dry Hop	Nelson Sauvín	100 g	3 day(s)	11 %
Dry Hop	HBC 630	100 g	3 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34-70	Lager	Slant	300 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Enzym	3 g	Mash	60 min
Water Agent	Kwas Mlekowy	10 g	Mash	60 min
Other	Łuska ryżowa	100 g	Mash	60 min
Water Agent	Gips	10 g	Mash	60 min
Water Agent	Epsom	3 g	Mash	60 min
Water Agent	Chlorek wapnia	3 g	Mash	60 min
Fining	Whirflock	4 g	Boil	10 min
Other	Pożywka	2 g	Boil	10 min
Other	SpringFerm	0.5 g	Boil	10 min

Notes

- Profil wody(chmielowy):Ca-103.2/Mg-12/Na-4/Cl-56.8/SO4-199.4/HCO3-41/
Kwas mlekowy do korekty pH zacieru (5.3), korekta brzeczki do wybicia (5.1)
Carafa dodana na sam koniec zacierania, Cukier dodany do gotowania.
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