

#095 Session New England IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **20 min**
- Evaporation rate **30 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (61.6%)	80 %	5
Grain	Viking Owsiany	1 kg (13.7%)	61 %	5
Grain	Viking Wheat Malt	0.2 kg (2.7%)	83 %	5
Grain	Płatki pszeniczne	0.8 kg (11%)	60 %	3
Grain	Płatki owsiane	0.8 kg (11%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nectaron	50 g	20 min	12 %
Whirlpool	Nelson Sauvin	50 g	20 min	12.8 %
Dry Hop	Galaxy	150 g	3 day(s)	18.6 %
Dry Hop	Nectaron	50 g	3 day(s)	12 %
Dry Hop	Citra	50 g	3 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
YS107 Manchester Ale	Ale	Liquid	200 ml	Yeast Side Labs

Extras

Type	Name	Amount	Use for	Time
Other	Pożywka dla drożdży Pinnacle	0.5 g	Boil	10 min