

#27 - Session IPA - "Teorie Spiskowe: Reptilianin"

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

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

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (94.3%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (5.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------------------|--------------------|--------|----------|------------|
| Boil | lunga (PolishHops) | 25 g | 60 min | 12.6 % |
| Aroma (end of boil) | Citra | 25 g | 1 min | 12.4 % |
| Whirlpool | Citra | 25 g | 0 min | 12.4 % |
| 75°C hop stand - 30min | | | | |
| Whirlpool | Azacca | 50 g | 0 min | 12 % |
| 75°C hop stand - 30min | | | | |
| Dry Hop | Citra | 150 g | 3 day(s) | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|--------|--------|------------------|
| (#1) FM704 Lutra Kveik | Ale | Liquid | 40 ml | Fermentum Mobile |
| data przydatności: 10.02.2024 bez startera | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-----------------------------|----------------------------|--------|----------|--------|
| Water Agent | Gips Piwowarski (CaSO4) | 8 g | Mash | 60 min |
| tylko do wody do zacierania | | | | |
| Water Agent | Chlorek Wapnia (CaCl2) | 2 g | Mash | 60 min |
| tylko do wody do zacierania | | | | |
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |
| Other | Witamina C | 2 g | Bottling | --- |