

## NTSession IPA NT

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **1100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1155 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1270.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **720 liter(s)**
- Total mash volume **960 liter(s)**

### Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **720 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **790.5 liter(s)** of **76C** water or to achieve **1270.5 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 200 kg (83.3%) | 80 %  | 4   |
| Grain | Monachijski         | 25 kg (10.4%)  | 80 %  | 16  |
| Grain | Pszeniczny          | 15 kg (6.3%)   | 85 %  | 4   |

### Hops

| Use for   | Name   | Amount | Time      | Alpha acid |
|-----------|--------|--------|-----------|------------|
| Boil      | Summit | 500 g  | 60 min    | 15 %       |
| Boil      | Summit | 500 g  | 30 min    | 15 %       |
| Boil      | Summit | 500 g  | 20 min    | 15.5 %     |
| Whirlpool | Mosaic | 2000 g | 0 min     | 10 %       |
| Dry Hop   | Mosaic | 5000 g | 10 day(s) | 9.5 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 500 g  | Fermentis  |