

SESSION IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **47**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (62.5%)	81 %	5
Grain	Pilzneński bruntal	0.5 kg (15.6%)	81 %	4
Grain	Weyermann pszeniczny jasny	0.3 kg (9.4%)	80 %	6
Grain	Płatki owsiane	0.2 kg (6.3%)	60 %	3
Grain	Rice, Flaked	0.2 kg (6.3%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.4 %
Boil	Citra	10 g	10 min	12.9 %
Boil	Mosaic	10 g	10 min	12.3 %
Boil	Centennial	10 g	10 min	8 %
Whirlpool	Citra	20 g	20 min	1 %
Whirlpool	Mosaic	20 g	20 min	1 %
Whirlpool	Centennial	20 g	20 min	1 %
Dry Hop	Citra	35 g	2 day(s)	12 %

Dry Hop	Centennial	35 g	2 day(s)	10.5 %
Dry Hop	Mosaic	35 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis

Notes

- Do zacierania:
2ml kwas fosforowy 75%
4ml chlorek wapnia

Do wody do wysładzania na 15l:
1ml kwas fosforowy 75%

Whirlpool 20min w 80 stopniach
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