

## Session IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **70 liter(s)**
- Trub loss **3 %**
- Size with trub loss **73.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **83.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **48 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **51.1 liter(s)** of **76C** water or to achieve **83.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	11 kg (68.8%)	82 %	4
Grain	castle malt wheat blanc nature	3.5 kg (21.9%)	83 %	5
Grain	Płatki owsiane	1.5 kg (9.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	hbc 586	300 g	4 day(s)	11.8 %
Dry Hop	mosaic	600 g	4 day(s)	11.4 %
Boil	Columbus/Tomahawk/Zeus	50 g	50 min	14.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M54 Californian Lager	Lager	Slant	540 ml	Mangrove Jack's

### Notes

- Fermentacja start 17 C 4 dni  
20 C 2 dni  
21 C 3 dni  
Na zimno 18 C 7 dni w tym 4 dni ostatnie z chmielem

Cold crash 2 dni  
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