

Session IPA

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **50**
- SRM **3**
- 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 **26.4 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.5 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (87.2%)	80 %	5
Grain	Płatki owsiane	0.44 kg (12.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	10 g	60 min	12.1 %
Boil	Mosaic	15 g	30 min	11.4 %
Boil	Mosaic	15 g	15 min	11.4 %
Boil	Mosaic	15 g	5 min	11.4 %
Aroma (end of boil)	Mosaic	15 g	5 min	11.4 %
Whirlpool	Mosaic	15 g	3 min	11.4 %
Dry Hop	Mosaic	25 g	3 day(s)	11.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorekwapnia	2 g	Boil	60 min

Notes

- Woda "Oaza" z Biedry:
HCO - 220
SO - 36
Cl - 3
Ca - 41
Mg - 24
Na - 9
K - 2
Stosunek Cl/SO = 51/36 mg/l
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