

## Session IPA konkurs Pinta

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **46**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Steps

- Temp **68 C**, Time **65 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **7.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt    | 2.3 kg (88.5%) | 82 %   | 4   |
| Grain | simpsons - dekstrynowy | 0.3 kg (11.5%) | 67.5 % | 1   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Citra  | 3 g    | 60 min   | 12.9 %     |
| Boil                | Simcoe | 3 g    | 60 min   | 12.1 %     |
| Boil                | Mosaic | 3 g    | 60 min   | 12.2 %     |
| Boil                | Citra  | 5 g    | 10 min   | 12.9 %     |
| Boil                | Simcoe | 5 g    | 10 min   | 12.1 %     |
| Boil                | Mosaic | 5 g    | 10 min   | 12.2 %     |
| Aroma (end of boil) | Citra  | 5 g    | 5 min    | 12.9 %     |
| Aroma (end of boil) | Simcoe | 5 g    | 5 min    | 12.1 %     |
| Aroma (end of boil) | Mosaic | 5 g    | 5 min    | 12.2 %     |
| Dry Hop             | Citra  | 37 g   | 3 day(s) | 12.9 %     |
| Dry Hop             | Simcoe | 37 g   | 3 day(s) | 12.1 %     |
| Dry Hop             | Mosaic | 37 g   | 3 day(s) | 12.2 %     |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Liquid | 70 ml  | White Labs |