

SESSION IPA KONKURS

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg (76.9%)	81 %	4
Grain	Płatki ryżowe	0.25 kg (7.7%)	85 %	1
Grain	Weyermann - Carapils	0.25 kg (7.7%)	78 %	4
Grain	Płatki pszeniczne	0.25 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	14 g	17 min	12 %
Whirlpool	Citra	25 g	1 min	12 %
Whirlpool	Mosiac	25 g	1 min	11 %
Dry Hop	Citra	40 g	2 day(s)	12 %
Dry Hop	Mosaic	40 g	2 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
kveik lutra	Ale	Slant	100 ml	---

Notes

- Dobre piwo, wytrawne - zeszło do 2,7 blg , aromat chmielowy za mało intensywny, goryczka dla mnie ok, według sędziów za niska.
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