

Session IPA marzec 2024

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (96.8%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.1 kg (3.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | lunga | 20 g | 30 min | 11 % |
| Dry Hop | Amarillo | 50 g | 2 day(s) | 9.5 % |
| Dry Hop | Nelson Sauvín | 100 g | 2 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------|--------|---------|--------|
| Water Agent | gips | 3.6 g | Mash | 60 min |
| Water Agent | sól morská | 0.9 g | Mash | 60 min |

| | | | | |
|-------------|--|-----|------|--------|
| Water Agent | kwas mlekowy do wody do zacierania | 2 g | Mash | 60 min |
| Water Agent | kwas askorbinowy do wody do zacierania | 2 g | Mash | 60 min |

Notes

- Dodano 0.4g/l gipsu oraz 0.1g/l soli morskiej do wody.
Mar 23, 2024, 10:56 AM