

## #21 Stormless Session IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **60**
- SRM **9.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.7 liter(s)**
- Total mash volume **2.2 liter(s)**

### Fermentables

| Type           | Name                           | Amount         | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 3.4 kg (86.1%) | 81 %  | 26  |
| Grain          | Viking Pale Ale malt           | 0.25 kg (6.3%) | 80 %  | 5   |
| Grain          | Carahell                       | 0.3 kg (7.6%)  | 77 %  | 26  |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Marynka  | 30 g   | 60 min | 9.1 %      |
| Boil    | Puławski | 40 g   | 30 min | 7.3 %      |
| Boil    | Puławski | 60 g   | 3 min  | 7.3 %      |

### Yeasts

| Name                           | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Dry  | 11 g   | Lallemand  |

### Notes

- Częściowe zacieranie ~67 stopni. Warzenie ~9l, reszta uzupełniona wodą w fermentorze.  
*Jul 18, 2021, 5:45 PM*