

#222 Session IPA

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **31**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21.1 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.96 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|---------------|-------|-----|
| Grain | Viking Pale Ale | 3.25 kg (89%) | 80 % | 6.7 |
| Grain | Płatki owsiane | 0.4 kg (11%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------------|--------|----------|------------|
| Boil | Centennial US 2023 granulat | 20 g | 60 min | 8.9 % |
| Boil | Mosaic US 2023 granulat | 10 g | 25 min | 12.2 % |
| Dry Hop | Centennial US 2023 granulat | 30 g | 7 day(s) | 8.9 % |
| Dry Hop | Mosaic US 2023 granulat | 90 g | 7 day(s) | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|-------|--------|------------|
| Lallemand LalBrew Voss Kveik | Ale | Slant | 50 ml | Lallemand |