

## #27 - Session IPA - "Teorie Spiskowe: Reptilianin"

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (94.3%)	81 %	4
Grain	Płatki owsiane	0.3 kg (5.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga (PolishHops)	25 g	60 min	12.6 %
Aroma (end of boil)	Citra	25 g	1 min	12.4 %
Whirlpool	Citra	25 g	0 min	12.4 %
75°C hop stand - 30min				
Whirlpool	Azacca	50 g	0 min	12 %
75°C hop stand - 30min				
Dry Hop	Citra	150 g	3 day(s)	12.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
(#1) FM704 Lutra Kveik	Ale	Liquid	40 ml	Fermentum Mobile
data przydatności: 10.02.2024 bez startera				

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski (CaSO4)	8 g	Mash	60 min
tylko do wody do zacierania				
Water Agent	Chlorek Wapnia (CaCl2)	2 g	Mash	60 min
tylko do wody do zacierania				
Fining	Mech Irlandzki	5 g	Boil	10 min
Other	Witamina C	2 g	Bottling	---