

#31 session oak IPA v.22

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **10 %**
- Size with trub loss **48.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **59 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **82.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **53.5 liter(s)** of **76C** water or to achieve **59 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (90.9%) | 80 % | 5 |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (9.1%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Chinook | 100 g | 60 min | 5.2 % |
| Boil | HT Blanc | 30 g | 60 min | 9.8 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 13.2 % |
| fermentor 2 (S 33) | | | | |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |
| fermentor 1 (US 05) | | | | |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | trawa cytrynowa | 50 g | Boil | 20 min |