

## #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