

SESSION Funktown ipa New england IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **70 C**, Time **80 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **80 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (61%) | 80 % | 4 |
| Grain | zestaw TB Porter muscawado | 1 kg (24.4%) | 80 % | 9 |
| Grain | Płatki owsiane | 0.4 kg (9.8%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.2 kg (4.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Chinook PL | 15 g | 20 min | 8.6 % |
| Whirlpool | Enigma (AUS) | 30 g | 15 min | 16.5 % |
| Whirlpool | Lemondrop | 30 g | 15 min | 5.4 % |
| Dry Hop | Enigma (AUS) | 70 g | 4 day(s) | 16.5 % |
| Dry Hop | Lemondrop | 20 g | 4 day(s) | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|---------|------------|
| Yaest Bay Funk Town | Ale | Liquid | 1000 ml | Yest bay |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|----------|--------|
| Water Agent | NaCl | 4 g | Mash | 90 min |
| Other | E338 | 3 g | Bottling | --- |