

## Session IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **51**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.8 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.8 kg (82.8%)	80 %	4
Grain	Płatki pszeniczne	1 kg (17.2%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	40 g	20 min	12.9 %
Whirlpool	Mosaic	40 g	20 min	12.3 %
Whirlpool	Galaxy	40 g	20 min	14.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

### Notes

- hop stand 25 min w ok 70 stopniach C. Hop stand prawie nie wniósł goryczki. Piwo ma niewiele IBU. Fermentacja w 18 stopniach przez ok 10 dni na ostatnie dni podbite do ok 19. Chmieleniec na zimno po 60 g Simco Mosaic Galaxy przez 3 dni, cold crash przez 3 dni i negowanie. Bardzo dobre piwo.  
Nov 12, 2021, 6:13 PM