

Session IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (68.8%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 0.5 kg (17.2%) | 82 % | 4 |
| Grain | płatki jęczmienne | 0.2 kg (6.9%) | 60 % | 4 |
| Grain | Płatki owsiane | 0.15 kg (5.2%) | 60 % | 3 |
| Grain | Caraaroma | 0.055 kg (1.9%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 11 g | 60 min | 13.3 % |
| Aroma (end of boil) | Centennial | 11 g | 10 min | 9.7 % |
| Dry Hop | Sorachi Ace | 15 g | 4 day(s) | 13.3 % |
| Dry Hop | Centennial | 15 g | 4 day(s) | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1000 ml | Fermentum Mobile |

Notes

- Płatki skleikować przed zacieraniem 20 min w 70°C.
Wysładzać z mieszaniem złoża do BLG ok. 4.
Starter w ilości 1 litra wlać w całości.
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