

Session IPA v 2.0

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **37**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (80%)	75 %	6
Grain	Pszeniczny	0.2 kg (4%)	75 %	4
Grain	Płatki owsiane	0.2 kg (4%)	75 %	3
Grain	Płatki pszeniczne	0.2 kg (4%)	75 %	3
Grain	płatki jęczmienne	0.2 kg (4%)	75 %	1
Grain	płatki ryżowe	0.2 kg (4%)	1 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Dry Hop	Amarillo	100 g	2 day(s)	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm 52	Ale	Slant	100 ml	fm
FM53 Voss kveik	Ale	Slant	50 ml	FM

Notes

- Docelowo 10.5 blg podzielone na 2 fermentory
 1. fm 52
 2. voss kveikfermentacja w 17-19 c. kveik temp pokojowa bez dogrzewania.
Płatki na MO aby podnieść wytrawność?
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