

## Session NE IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 1 kg (33.3%)   | 82 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (16.7%) | 85 %  | 4   |
| Grain | Słód owsiany Fawcett | 0.5 kg (16.7%) | 61 %  | 5   |
| Grain | Płatki pszeniczne    | 0.5 kg (16.7%) | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.5 kg (16.7%) | 85 %  | 3   |

### Hops

| Use for    | Name      | Amount | Time      | Alpha acid |
|------------|-----------|--------|-----------|------------|
| Whirlpool  | Amarillo  | 20 g   | 0 min     | 9.5 %      |
| 80°C 20min |           |        |           |            |
| Whirlpool  | Citra     | 20 g   | 0 min     | 12 %       |
| 80°C 20min |           |        |           |            |
| Whirlpool  | Mosaic    | 20 g   | 0 min     | 10 %       |
| 80°C 20min |           |        |           |            |
| Dry Hop    | El Dorado | 60 g   | 14 day(s) | 15 %       |
| Dry Hop    | Citra     | 50 g   | 5 day(s)  | 12 %       |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 50 g | 5 day(s) | 9.5 % |
| Dry Hop | Mosaic   | 50 g | 3 day(s) | 10 %  |
| Dry Hop | Apollo   | 50 g | 3 day(s) | 17 %  |

### Yeasts

| Name       | Type | Form   | Amount | Laboratory |
|------------|------|--------|--------|------------|
| London Fog | Ale  | Liquid | 30 ml  | ---        |

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | chlorek wapnia  | 2 g    | Mash    | 0 min  |
| Water Agent | gips piwowarski | 2 g    | Mash    | 0 min  |
| Fining      | whirlfloc t     | 2 g    | Boil    | 10 min |