

# SESSION POLISH SMOKED BLACK IPA PIWOTEKA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **47**
- SRM **83.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2100 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **2346 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1590 liter(s)**
- Total mash volume **2120 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **1590 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **1286 liter(s)** of **76C** water or to achieve **2346 liter(s)** of wort

## Fermentables

| Type           | Name                    | Amount         | Yield | EBC  |
|----------------|-------------------------|----------------|-------|------|
| Grain          | Wędzony bukiem Bestmalz | 250 kg (44.6%) | 80 %  | 5    |
| Grain          | Viking Pale Ale malt    | 200 kg (35.7%) | 80 %  | 5    |
| Grain          | Płatki owsiane          | 30 kg (5.4%)   | 60 %  | 3    |
| Grain          | Żytni                   | 25 kg (4.5%)   | 85 %  | 8    |
| Grain          | Weyermann - Carapils    | 25 kg (4.5%)   | 78 %  | 4    |
| Liquid Extract | Sinamar                 | 30 kg (5.4%)   | 1 %   | 8500 |

## Hops

| Use for | Name     | Amount  | Time     | Alpha acid |
|---------|----------|---------|----------|------------|
| Boil    | lunga    | 2500 g  | 60 min   | 11 %       |
| Boil    | Książęcy | 3500 g  | 15 min   | 7 %        |
| Boil    | Książęcy | 2000 g  | 5 min    | 9.5 %      |
| Dry Hop | Książęcy | 20000 g | 5 day(s) | 7 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 1500 g | Safale     |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 50 g   | Boil    | 15 min |