

SESSION SINGLE HOPS IPA PŁ 149 # 83

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **79**
- SRM **3.1**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **40 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.2 kg (91.4%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.1 kg (2.9%) | 78 % | 4 |
| Grain | Rice, Flaked | 0.2 kg (5.7%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------|--------|----------|------------|
| Boil | Płotowy 149 Polish Hops | 50 g | 45 min | 12 % |
| Aroma (end of boil) | Płotowy 149 Polish Hops | 50 g | 1 min | 12 % |
| Dry Hop | Płotowy 149 Polish Hops | 100 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |