Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **83.5 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **23.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg *(80.4%)*	80 %	4
Grain	Strzegom Monachijski typ I	0.35 kg *(6.3%)*	79 %	16
Grain	Weyermann - Carapils	0.25 kg *(4.5%)*	78 %	4
Grain	Płatki owsiane	0.5 kg *(8.9%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	22 g	30 min	12 %
Boil	Cascade PL	20 g	15 min	5.5 %
Boil	Galaxy	14 g	15 min	13.6 %
Whirlpool	Cascade PL	30 g	15 min	5.5 %
Whirlpool	Galaxy	25 g	15 min	13.6 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %
Dry Hop	Galaxy	35 g	3 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory

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FM53 Voss kveik	Ale	Slant	7.5 ml	Lallamand

Extras

Type	Name	Amount	Use for	Time
Other	Pożywka dla drożdży	0 g	Boil	10 min
użyć potrójnej ilości pożywki w stosunku do il. używanej przy nie-kveikach				

Notes

- hopstand 80 st. C;
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