

# Hoppy Session IPA "Zupa chmielowa"

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **69**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55.6%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (9.3%)	78 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.3%)	79 %	10
Grain	Strzegom Pszeniczny	0.5 kg (9.3%)	81 %	6
Grain	Płatki owsiane	0.4 kg (7.4%)	60 %	3
Grain	Grodziski pszeniczny wędzony dębem	0.25 kg (4.6%)	80 %	3
Grain	Żytni	0.25 kg (4.6%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Aroma (end of boil)	Chinook	30 g	5 min	13 %
Whirlpool	Simcoe	50 g	10 min	13.2 %
Whirlpool	Citra	50 g	10 min	12 %
Whirlpool	Mosaic	50 g	10 min	10 %

Whirlpool	Książęcy	50 g	10 min	7 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis