

## Session IPA konkurs Pinta

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **46**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Steps

- Temp **68 C**, Time **65 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **7.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.3 kg (88.5%)	82 %	4
Grain	simpsons - dekstrynowy	0.3 kg (11.5%)	67.5 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	3 g	60 min	12.9 %
Boil	Simcoe	3 g	60 min	12.1 %
Boil	Mosaic	3 g	60 min	12.2 %
Boil	Citra	5 g	10 min	12.9 %
Boil	Simcoe	5 g	10 min	12.1 %
Boil	Mosaic	5 g	10 min	12.2 %
Aroma (end of boil)	Citra	5 g	5 min	12.9 %
Aroma (end of boil)	Simcoe	5 g	5 min	12.1 %
Aroma (end of boil)	Mosaic	5 g	5 min	12.2 %
Dry Hop	Citra	37 g	3 day(s)	12.9 %
Dry Hop	Simcoe	37 g	3 day(s)	12.1 %
Dry Hop	Mosaic	37 g	3 day(s)	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	70 ml	White Labs