

#129 Session WCIPA

- Gravity **11 BLG**
- ABV ---
- IBU **45**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **4 %**
- Size with trub loss **11.4 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **13.9 liter(s)**

Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **6.2 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **64 C**, Time **55 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **67.5C**
- Add grains
- Keep mash **55 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **13.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.85 kg (74.6%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.4 kg (16.1%) | 73 % | 6 |
| Sugar | Cane (Beet) Sugar | 0.1 kg (4%) | 100 % | 0 |
| Grain | Rice, Flaked | 0.13 kg (5.2%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | lunga PL | 19.3 g | 45 min | 10.5 % |
| Whirlpool | Ekuanot | 25 g | 1 min | 13.5 % |
| Whirlpool | Galaxy | 28 g | 1 min | 15.5 % |
| Whirlpool | Rakau (NZ) | 25 g | 1 min | 9.5 % |
| Dry Hop | Ekuanot Cryo | 28.3 g | 4 day(s) | 23.1 % |
| Dry Hop | Teiheke | 50 g | 4 day(s) | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 120 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|-----------|-----------|
| Fining | Whirlfloc | 1.25 g | Boil | 12 min |
| Other | Witamina C | 2.2 g | Secondary | 12 day(s) |