

## #144 Session IPA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

### Mash information

- Mash efficiency **70.5 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30.2 liter(s)**

### Steps

- Temp **64 C**, Time **37 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **25 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **37 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Strzegom Pszeniczny	0.9 kg (16.4%)	73 %	6
Grain	Płatki owsiane	0.3 kg (5.5%)	85 %	3
Sugar	Cane (Beet) Sugar	0.2 kg (3.6%)	100 %	0
Sugar	Milk Sugar (Lactose)	0.1 kg (1.8%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	30 g	55 min	10.5 %
Whirlpool	Simcoe	66 g	1 min	13.2 %
Whirlpool	Ekuanot	66 g	1 min	14 %
Whirlpool	Chinook	36 g	1 min	11 %
Dry Hop	Simcoe	110 g	4 day(s)	13.2 %
Dry Hop	Ekuanot	50.5 g	4 day(s)	14 %
Dry Hop	Chinook	47 g	4 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2.5 g	Boil	12 min
Other	Witamina C	5 g	Secondary	4 day(s)