

## #16 Session IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **45**
- SRM **3.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **71 C**, Time **20 min**
- Temp **79 C**, Time **5 min**

### Mash step by step

- Heat up **19.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **71C**
- Keep mash **5 min** at **79C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.2 kg (75%)	81 %	2.5
Grain	Wheat, Flaked	0.5 kg (8.9%)	77 %	4
Grain	Płatki owsiane	0.9 kg (16.1%)	70 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	42 g	60 min	10.3 %
Whirlpool	Simcoe	50 g	1 min	12.6 %
Whirlpool	Mosaic	60 g	1 min	12.8 %
Dry Hop	Lotus	50 g	2 day(s)	15.1 %
Dry Hop	Mosaic	60 g	2 day(s)	12.8 %
Dry Hop	Simcoe	40 g	2 day(s)	12.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	150 ml	White Labs

## Notes

- Profil wody:
    - Ca 98 ppm
    - Mg 7 ppm
    - Na 6 ppm
    - SO4 187 ppm
    - Cl 61 ppm
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