

#19 Session IPA Centennial & Cascade Home Planting 2022

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **50**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------------------------------|------------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Aroma (end of boil) | Centennial | 60 g | 5 min | 10.5 % |
| Przerwa chmielowa 85C przez 45min | | | | |
| Aroma (end of boil) | Cascade PL | 10 g | 5 min | 5.2 % |
| Aroma (end of boil) | Ella (AUS) | 20 g | 5 min | 14.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | Fermentis |