

## Babie lato 2 - NE Session IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Pilsneński	1.4 kg (30.4%)	80 %	3
Grain	Castle Pale Ale	1.5 kg (32.6%)	80 %	8
Grain	Pszeniczny	0.7 kg (15.2%)	85 %	4
Grain	Płatki owsiane	1 kg (21.7%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	15 min	7.1 %
Boil	Centennial	20 g	15 min	8.9 %
Whirlpool	Centennial	30 g	20 min	8.9 %
Whirlpool	Cascade	30 g	20 min	7.1 %
Dry Hop	Cascade	50 g	3 day(s)	7.1 %
Dry Hop	Centennial	50 g	3 day(s)	8.9 %
Dry Hop	Mosaic	100 g	3 day(s)	12.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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WLP067	Ale	Slant	700 ml	Wyeast
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