

# Barbe Rouge Session IPA

- Gravity **11.4 BLG**
- ABV ---
- IBU **42**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.02 kg (63.6%)	80 %	4
Grain	Strzegom Pszeniczny	0.88 kg (18.5%)	81 %	6
Grain	Abbey Malt Weyermann	0.45 kg (9.5%)	75 %	45
Grain	Płatki owsiane	0.4 kg (8.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	10 g	60 min	18 %
Boil	Eureka!	10 g	30 min	18 %
Boil	Barbe Rouge	25 g	10 min	6.6 %
Boil	Barbe Rouge	30 g	5 min	6.6 %
Whirlpool	Barbe Rouge	45 g	0 min	6.6 %
Dry Hop	Barbe Rouge	97 g	5 day(s)	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min