

# Hoppy Session IPA "Zupa chmielowa"

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **69**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt               | 3 kg (55.6%)   | 80 %  | 5   |
| Grain | Weyermann - Carapils               | 0.5 kg (9.3%)  | 78 %  | 4   |
| Grain | Strzegom Wiedeński                 | 0.5 kg (9.3%)  | 79 %  | 10  |
| Grain | Strzegom Pszeniczny                | 0.5 kg (9.3%)  | 81 %  | 6   |
| Grain | Płatki owsiane                     | 0.4 kg (7.4%)  | 60 %  | 3   |
| Grain | Grodziski pszeniczny wędzony dębem | 0.25 kg (4.6%) | 80 %  | 3   |
| Grain | Żytni                              | 0.25 kg (4.6%) | 85 %  | 8   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 20 g   | 60 min | 13 %       |
| Aroma (end of boil) | Chinook | 30 g   | 5 min  | 13 %       |
| Whirlpool           | Simcoe  | 50 g   | 10 min | 13.2 %     |
| Whirlpool           | Citra   | 50 g   | 10 min | 12 %       |
| Whirlpool           | Mosaic  | 50 g   | 10 min | 10 %       |

|           |          |      |        |     |
|-----------|----------|------|--------|-----|
| Whirlpool | Książęcy | 50 g | 10 min | 7 % |
|-----------|----------|------|--------|-----|

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |