

# NTMFP-Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **577.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **657.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **390 liter(s)**
- Total mash volume **520 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **390 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **397.8 liter(s)** of **76C** water or to achieve **657.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	100 kg (76.9%)	80 %	4
Grain	Płatki owsiane	15 kg (11.5%)	60 %	3
Grain	Rye, Flaked	15 kg (11.5%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	13 %
Boil	Chinook	300 g	30 min	13 %
Whirlpool	Chinook	300 g	10 min	13 %
Whirlpool	Strata	500 g	0 min	13.6 %
Dry Hop	Strata	2000 g	7 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	242 g	Fermentis