

NTSession IPA NT

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **3.9**
- 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 **5 %/h**
- Boil size **664.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **367.5 liter(s)**
- Total mash volume **490 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **367.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **419.1 liter(s)** of **76C** water or to achieve **664.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 100 kg (81.6%) | 80 % | 4 |
| Grain | Monachijski | 12.5 kg (10.2%) | 80 % | 16 |
| Grain | Pszeniczny | 10 kg (8.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Chinook | 200 g | 60 min | 13 % |
| Boil | Chinook | 200 g | 30 min | 13 % |
| Boil | Talus | 500 g | 5 min | 8 % |
| Boil | Galaxy | 500 g | 5 min | 15 % |
| Boil | Strata | 500 g | 5 min | 13.6 % |
| Whirlpool | Talus | 1000 g | 0 min | 8 % |
| Whirlpool | Galaxy | 1000 g | 0 min | 15 % |
| Whirlpool | Strata | 1000 g | 0 min | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Dry | 500 g | Fermentis |