

## NTSession IPA NT

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **1100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1155 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1270.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **720 liter(s)**
- Total mash volume **960 liter(s)**

### Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **720 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 **76C**
- Sparge using **790.5 liter(s)** of **76C** water or to achieve **1270.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	200 kg (83.3%)	80 %	4
Grain	Monachijski	25 kg (10.4%)	80 %	16
Grain	Pszeniczny	15 kg (6.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	500 g	60 min	15 %
Boil	Summit	500 g	30 min	15 %
Boil	Summit	500 g	20 min	15.5 %
Whirlpool	Mosaic	2000 g	0 min	10 %
Dry Hop	Mosaic	5000 g	10 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	500 g	Fermentis