

## Polish Session NE IPA

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **19**
- SRM **2.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **12.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount       | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński        | 1.6 kg (80%) | 81 %  | 4   |
| Grain | Barley, Flaked    | 0.2 kg (10%) | 70 %  | 4   |
| Grain | Płatki pszeniczne | 0.2 kg (10%) | 85 %  | 3   |

### Hops

| Use for    | Name     | Amount | Time     | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | lunga    | 7.5 g  | 60 min   | 11 %       |
| Whirlpool  | lunga    | 20 g   | 0 min    | 11 %       |
| Whirlpool  | Marynka  | 20 g   | 0 min    | 10 %       |
| Whirlpool  | Izabella | 20 g   | 0 min    | 5 %        |
| Dry Hop    | lunga    | 20 g   | 7 day(s) | 11 %       |
| Dry Hop    | Marynka  | 20 g   | 7 day(s) | 10 %       |
| Dry Hop    | lunga    | 40 g   | 2 day(s) | 11 %       |
| Dry Hop    | Izabella | 30 g   | 2 day(s) | 5 %        |
| Dry Hop    | Marynka  | 10 g   | 2 day(s) | 10 %       |

### Yeasts

| Name   | Type | Form   | Amount | Laboratory |
|--------|------|--------|--------|------------|
| WLP095 | Ale  | Liquid | 40 ml  | ---        |

## Notes

- Pierwsza porcja Marynki i lungi na zimno na burzliwą.  
*Jun 11, 2019, 9:45 PM*