

# SESION ipa 2022

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.9 kg (84.8%)	81 %	4
Grain	Monachijski	0.4 kg (8.7%)	80 %	16
Grain	Weyermann - Carapils	0.3 kg (6.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	20 min	12 %
Whirlpool	citra	20 g	10 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Falconer's Flight	30 g	5 min	10.5 %
Dry Hop	Falconer's Flight	70 g	3 day(s)	10.5 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fm 52	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	4 g	Mash	90 min
Other	E338	3 g	Bottling	---
Fining	Whirflnoc 1 g	1 g	Boil	10 min