

SESSION Troix Vroix New england Polish IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **18**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

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

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	2.5 kg (53.2%)	80 %	4
Grain	zestaw TB Porter muscawado	1 kg (21.3%)	80 %	9
Grain	Płatki owsiane	0.5 kg (10.6%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (4.3%)	85 %	3
Sugar	Laktoza	0.5 kg (10.6%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	15 g	20 min	8.6 %
Whirlpool	Oktawia Polish hops	40 g	5 min	9.2 %
Whirlpool	Izabella Polish hops	40 g	5 min	5.8 %
Dry Hop	Oktawia Polish hops	60 g	5 day(s)	9.2 %
Dry Hop	Izabella Polish hops	60 g	5 day(s)	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP644 Saccharomyces brux-like Trois	Ale	Liquid	50 ml	White labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	4 g	Mash	90 min
Other	E338	3 g	Bottling	---
Fining	whirfloc	4 g	Boil	5 min
Flavor	Pulpa mango	1000 g	Secondary	7 day(s)