

## Session IPA

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **69**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (90.9%)	82 %	4
Grain	Viking Pale Ale malt	0.5 kg (9.1%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	WAI-ITI	20 g	15 min	4.1 %
Aroma (end of boil)	Motueka	20 g	15 min	7 %
Aroma (end of boil)	WAI-ITI	20 g	5 min	4.1 %
Aroma (end of boil)	Motueka	20 g	5 min	7 %
Aroma (end of boil)	WAI-ITI	20 g	0 min	4.1 %
Aroma (end of boil)	Motueka	20 g	0 min	7 %
Whirlpool	Nelson Sauvín	50 g	0 min	11 %
Whirlpool	WAI-ITI	15 g	0 min	4.1 %
Whirlpool	Motueka	15 g	0 min	7 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP007 - Dry English Ale Yeast	Ale	Liquid	100 ml	White Labs
Gęstwa po poprzednim piwie				