

Session IPA #2 - Browar na Wyżynie

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **4.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | pale ale Viking Malt | 4.5 kg (90%) | 80 % | 6 |
| Grain | pszeniczny Viking Malt | 0.5 kg (10%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-----------------------------|--------|--------|------------|
| First Wort | Warrior (US) - granulát | 10 g | 90 min | 14.7 % |
| Boil | Warrior (US) - granulát | 20 g | 20 min | 14.7 % |
| Boil | Ahtanum (US) - granulát | 10 g | 15 min | 4.7 % |
| Boil | Centennial (USA) - granulát | 10 g | 15 min | 7.8 % |
| Boil | Mosaic (US) - granulát | 10 g | 15 min | 12 % |
| Whirlpool | Ahtanum (US) - granulát | 40 g | 0 min | 4.7 % |
| Whirlpool | Centennial (USA) - granulát | 40 g | 0 min | 7.8 % |

| | | | | |
|-----------|-----------------------------|------|----------|-------|
| Whirlpool | Mosaic (US) - granulat | 20 g | 0 min | 12 % |
| Dry Hop | Ahtanum (US) - granulat | 50 g | 3 day(s) | 4.7 % |
| Dry Hop | Centennial (USA) - granulat | 50 g | 3 day(s) | 7.8 % |
| Dry Hop | Mosaic (US) - granulat | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------------------|--------|---------|--------|
| Fining | mech irlandzki | 2 g | Boil | 15 min |
| Water Agent | siarczan wapnia | 10 g | Mash | 70 min |
| Water Agent | chlorek wapnia | 3 g | Mash | 70 min |
| Water Agent | kwas fosforowy 75% zacier | 4 g | Mash | 70 min |
| Water Agent | kwas fosforowy 75% wysładzanie | 2 g | Mash | 70 min |