

## Session IPA HBC 342 Experimental

- Gravity **12.9 BLG**
- ABV ---
- IBU **90**
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HBC 342 Experimental	40 g	60 min	10.6 %
Aroma (end of boil)	HBC 342 Experimental	30 g	30 min	10.6 %
Aroma (end of boil)	HBC 342 Experimental	20 g	10 min	10.6 %
Aroma (end of boil)	HBC 342 Experimental	20 g	5 min	10.6 %
Aroma (end of boil)	HBC 342 Experimental	10 g	1 min	10.6 %
Dry Hop	HBC 342 Experimental	30 g	5 day(s)	10.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis