

SESSION SINGLE HOP PŁ 160 Polish Hops IPA 13 BLG #70

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **3.6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (96.8%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.1 kg (3.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | PŁ 160 Polish Hops | 70 g | 30 min | 3.5 % |
| Aroma (end of boil) | PŁ 160 Polish Hops | 50 g | 0 min | 3.5 % |
| Dry Hop | PŁ 160 Polish Hops | 100 g | 5 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |