

## SESSION SINGLE HOPS IPA PŁ 149 # 83

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **79**
- SRM **3.1**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **62 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **40 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3.2 kg (91.4%) | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.1 kg (2.9%)  | 78 %  | 4   |
| Grain | Rice, Flaked         | 0.2 kg (5.7%)  | 70 %  | 2   |

### Hops

| Use for             | Name                    | Amount | Time     | Alpha acid |
|---------------------|-------------------------|--------|----------|------------|
| Boil                | Płotowy 149 Polish Hops | 50 g   | 45 min   | 12 %       |
| Aroma (end of boil) | Płotowy 149 Polish Hops | 50 g   | 1 min    | 12 %       |
| Dry Hop             | Płotowy 149 Polish Hops | 100 g  | 5 day(s) | 12 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |