

## #095 Session New England IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **20 min**
- Evaporation rate **30 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

### Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **25.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (61.6%) | 80 %  | 5   |
| Grain | Viking Owsiany       | 1 kg (13.7%)   | 61 %  | 5   |
| Grain | Viking Wheat Malt    | 0.2 kg (2.7%)  | 83 %  | 5   |
| Grain | Płatki pszeniczne    | 0.8 kg (11%)   | 60 %  | 3   |
| Grain | Płatki owsiane       | 0.8 kg (11%)   | 60 %  | 3   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Nectaron      | 50 g   | 20 min   | 12 %       |
| Whirlpool | Nelson Sauvín | 50 g   | 20 min   | 12.8 %     |
| Dry Hop   | Galaxy        | 150 g  | 3 day(s) | 18.6 %     |
| Dry Hop   | Nectaron      | 50 g   | 3 day(s) | 12 %       |
| Dry Hop   | Citra         | 50 g   | 3 day(s) | 12.7 %     |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory      |
|----------------------|------|--------|--------|-----------------|
| YS107 Manchester Ale | Ale  | Liquid | 200 ml | Yeast Side Labs |

## Extras

| Type  | Name                         | Amount | Use for | Time   |
|-------|------------------------------|--------|---------|--------|
| Other | Pożywka dla drożdży Pinnacle | 0.5 g  | Boil    | 10 min |