

Session NE IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **61**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (20%)	61 %	5
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	30 min	12 %
Whirlpool	Mosaic	50 g	30 min	10 %
Whirlpool	Riwaka	50 g	30 min	4.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Riwaka	50 g	3 day(s)	4.5 %
Mash	Galaxy	13 g	70 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
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A38 Juice	Ale	Slant	200 ml	Imperial
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Notes

- Woda: Kinga Pienińska. Dodatek soli Epson i kwasu fosforowego.

Warzenie 01.05, BLG początkowe 13,5

BLG końcowe 2.5

May 1, 2025, 4:18 PM