

## #7 Session IPA

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **44**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.6 kg (91.2%)	78 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (8.8%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	30 min	13 %
Boil	Citra	10 g	10 min	13 %
Boil	Amarillo	10 g	10 min	9 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Amarillo	15 g	0 min	9 %
Dry Hop	Citra	20 g	2 day(s)	12 %
Dry Hop	Amarillo	40 g	2 day(s)	9.5 %
Dry Hop	Chinook	15 g	2 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile