

# gausemel session IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (57.7%)	80 %	5
Grain	Pszeniczny	1 kg (19.2%)	85 %	4
Grain	Słód owsiany Fawcett	0.7 kg (13.5%)	61 %	5
Grain	Płatki owsiane	0.5 kg (9.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	60 min	11.2 %
Boil	Sybilla	80 g	15 min	6 %
Aroma (end of boil)	Ekuanot	10 g	2 min	14 %
Aroma (end of boil)	Galaxy	15 g	2 min	15 %
Aroma (end of boil)	Sabro	10 g	2 min	15 %
Aroma (end of boil)	Idaho 7	15 g	2 min	12.7 %
Dry Hop	Strata	20 g	3 day(s)	13.6 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Sabro	20 g	3 day(s)	15 %
Dry Hop	Galaxy	20 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gausemel	Ale	Dry	10 g	---