

## hoppy session ipa

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **61**
- SRM **3.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (75%)	82 %	4
Grain	Viking Pale Ale malt	1 kg (25%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12.3 %
Boil	Mosaic	20 g	30 min	12.6 %
Aroma (end of boil)	citra	10 g	10 min	12.3 %
Aroma (end of boil)	Mosaic	10 g	10 min	12.6 %
Dry Hop	citra	70 g	5 day(s)	12.3 %
Dry Hop	Mosaic	70 g	5 day(s)	12.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	15 min