

New hops be like(Session ipa)

- Gravity **11.9 BLG**
- ABV ---
- IBU **47**
- SRM **3.9**
- Style **American Pale Ale**

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 **3.3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.7 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (84.2%) | 80 % | 5 |
| Grain | Pszeniczny | 0.25 kg (5.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (5.3%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.25 kg (5.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 16.8 % |
| Boil | Simcoe | 30 g | 0 min | 13.2 % |
| Boil | Mosaic | 20 g | 0 min | 11.8 % |
| Boil | Centennial | 25 g | 0 min | 9.7 % |
| Dry Hop | Simcoe | 20 g | 6 day(s) | 13.2 % |
| Dry Hop | Mosaic | 30 g | 6 day(s) | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1200 ml | Fermentum Mobile |