

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