

## Session AIPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Pilsner	5 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo 100g - USA	40 g	10 min	8.7 %
Boil	Citra 100g - USA Chmiel granulat	30 g	5 min	13.5 %
Boil	Cascade USA	70 g	5 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Ale	Slant	100 ml	---