

## Session IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (34.5%)	79 %	6
Grain	Strzegom Monachijski typ I	0.8 kg (27.6%)	79 %	16
Grain	Pszeniczny	0.5 kg (17.2%)	85 %	4
Grain	Oats, Flaked	0.5 kg (17.2%)	80 %	2
Grain	Rice, Flaked	0.1 kg (3.4%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	11 %
Boil	lunga	10 g	30 min	11 %
Aroma (end of boil)	Cascade PL	10 g	5 min	5.2 %
Dry Hop	Citra	15 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-04	Ale	Dry	11 g	---