

## Session IPA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **66**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Castle Pale Ale      | 2.4 kg (80%) | 80 %  | 8   |
| Grain | Weyermann - Carapils | 0.3 kg (10%) | 78 %  | 4   |
| Grain | Barley, Flaked       | 0.3 kg (10%) | 70 %  | 4   |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | lunga    | 50 g   | 25 min   | 10.5 %     |
| Boil    | Citra    | 50 g   | 2 min    | 13.1 %     |
| Dry Hop | Mosaic   | 50 g   | 3 day(s) | 10 %       |
| Dry Hop | Amarillo | 50 g   | 3 day(s) | 8.9 %      |

### Yeasts

| Name                  | Type | Form  | Amount | Laboratory  |
|-----------------------|------|-------|--------|-------------|
| Wyeast - American Ale | Ale  | Slant | 100 ml | Wyeast Labs |