

## Session IPA 12,5 blg

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- 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	Viking Pale Ale malt	4.5 kg (90%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (10%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Amarillo	15 g	25 min	9.5 %
Aroma (end of boil)	Chinook	15 g	5 min	13 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %

### Notes

- viking pale ale 4,5kg  
viking pszeniczny 0,5kg

chinook 25g  
amarillo 55g  
*Sep 13, 2018, 2:25 PM*