

## Session IPA

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- Gravity **11.7 BLG**
- ABV ---
- IBU **49**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale  | 3 kg (61.2%)   | 80.5 % | 6   |
| Grain | Heidelberg                 | 1 kg (20.4%)   | 80.5 % | 2   |
| Grain | BESTMALZ - Best Wheat Malt | 0.5 kg (10.2%) | 82 %   | 4   |
| Grain | Oats, Flaked               | 0.4 kg (8.2%)  | 80 %   | 2   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Galaxy     | 10 g   | 45 min   | 14.5 %     |
| Boil      | Galaxy     | 10 g   | 30 min   | 14.5 %     |
| Boil      | Centennial | 35 g   | 15 min   | 8.5 %      |
| Boil      | Galaxy     | 15 g   | 5 min    | 14.5 %     |
| Whirlpool | Centennial | 65 g   | 0 min    | 8.5 %      |
| Whirlpool | Galaxy     | 65 g   | 0 min    | 14.5 %     |
| Dry Hop   | Galaxy     | 100 g  | 4 day(s) | 14.5 %     |
| Dry Hop   | Centennial | 100 g  | 4 day(s) | 8.5 %      |

### Yeasts

| <b>Name</b>              | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------------------|-------------|-------------|---------------|-------------------|
| Wyeast - American Ale II | Ale         | Liquid      | 125 ml        | Wyeast Labs       |