

Session IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **56 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **11.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (83.1%)	80 %	5
Grain	Viking Wheat Malt	0.25 kg (6.5%)	83 %	5
Grain	słód Caramel	0.2 kg (5.2%)	75 %	10
Grain	Płatki owsiane	0.2 kg (5.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	10 g	60 min	12.6 %
Boil	Denali	5 g	15 min	14.2 %
Aroma (end of boil)	Cascade PL	10 g	15 min	5.8 %
Dry Hop	Denali	20 g	3 day(s)	14.2 %
Dry Hop	Lemon Drop	15 g	3 day(s)	5.3 %
Dry Hop	Cascade PL	10 g	2 day(s)	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	3 g	Boil	15 min