

## Session IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **33.2 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **27.1 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt     | 5.3 kg (87.9%)  | 80 %  | 5   |
| Grain | Słód pszeniczny Bestmalz | 0.73 kg (12.1%) | 82 %  | 5   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Chinook    | 35 g   | 60 min   | 11.7 %     |
| Aroma (end of boil) | Chinook    | 10 g   | 5 min    | 13 %       |
| Whirlpool           | Lemon drop | 50 g   | 0 min    | 4.6 %      |
| Dry Hop             | Lemon drop | 100 g  | 5 day(s) | 4.6 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |