

## Session IPA

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- Gravity **11.2 BLG**
- ABV ---
- IBU **50**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5.5 kg (64.7%) | 80 %  | 7   |
| Grain | Pszeniczny             | 2 kg (23.5%)   | 85 %  | 4   |
| Grain | Strzegom Pilzneński    | 1 kg (11.8%)   | 80 %  | 4   |

### Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil    | Sticklebract | 60 g   | 60 min   | 12 %       |
| Boil    | Cascade NZ   | 25 g   | 10 min   | 7 %        |
| Dry Hop | Cascade AUS  | 50 g   | 7 day(s) | 7.3 %      |
| Dry Hop | WAI-ITI      | 100 g  | 7 day(s) | 4.1 %      |
| Dry Hop | Cascade NZ   | 25 g   | 7 day(s) | 7 %        |
| Dry Hop | Sticklebract | 40 g   | 7 day(s) | 12 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 23 g   | ---        |