

Session IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **3.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **65 C**, Time **66 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **66 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (77.7%) | 81 % | 4 |
| Grain | Żytni | 0.4 kg (7.8%) | 85 % | 8 |
| Grain | Weyermann - Carapils | 0.25 kg (4.9%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (9.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Admiral | 17 g | 60 min | 15.1 % |
| Boil | Simcoe | 50 g | 5 min | 13.2 % |
| Boil | Mosaic | 50 g | 0 min | 10 % |
| Dry Hop | Nelson Sauvin | 50 g | 5 day(s) | 11 % |
| Dry Hop | Wai-iti | 100 g | 5 day(s) | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |