

Session IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **51**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **42 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **60 min** at **65C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.8 kg (75.7%) | 80 % | 5 |
| Grain | Žytni | 0.5 kg (13.5%) | 85 % | 8 |
| Grain | Płatki owsiane | 0.4 kg (10.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Mosaic | 20 g | 60 min | 10 % |
| Boil | Nelson Sauvín | 15 g | 25 min | 11 % |
| Boil | Nelson Sauvín | 15 g | 15 min | 11 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |