

## Session IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (45.5%)	85 %	7
Grain	Briess - Pilsen Malt	2 kg (36.4%)	80.5 %	2
Grain	Abbey Malt Weyermann	1 kg (18.2%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	10 g	60 min	13 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Simcoe	30 g	5 min	13.2 %
Whirlpool	Amarillo	50 g	20 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile