

## sessionIPA KBPD

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **60**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (30%)	80 %	4
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	13.2 %
Whirlpool	Mosaic	20 g	5 min	10 %
Whirlpool	Cascade	55 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	---