

Single Hop Session IPA Amora Pretta

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.66 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **37.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **29.3 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **77C**
- Sparge using **28.2 liter(s)** of **76C** water or to achieve **49.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (75%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (6.3%) | 60 % | 3 |
| Grain | płatki żytnie | 0.5 kg (6.3%) | 60 % | 5 |
| Grain | Briess - Wheat Malt, White | 1 kg (12.5%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | amora | 36 g | 55 min | 9 % |
| Boil | AMERA PRETA | 54 g | 5 min | 7.4 % |
| Aroma (end of boil) | AMERA PRETA | 54 g | 0 min | 7.4 % |
| Whirlpool | AMERA PRETA | 54 g | 20 min | 7.4 % |
| Dry Hop | AMERA PRETA | 144 g | 4 day(s) | 7.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 20.7 g | --- |