

Session IPA #25

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **20**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (37%)	80 %	4
Grain	Płatki owsiane	0.2 kg (7.4%)	85 %	3
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (18.5%)	82 %	4
Grain	Strzegom Pale Ale	1 kg (37%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Mandarina Bavaria	20 g	3 day(s)	10 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis