

# TRIUMPH SESSION IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **50**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.1%)	80 %	5
Grain	Płatki owsiane	1 kg (18.5%)	80 %	3
Grain	Viking Wheat Malt	0.4 kg (7.4%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Triumph	70 g	30 min	9.1 %
Boil	Triumph	30 g	3 min	9.1 %
Aroma (end of boil)	Triumph	100 g	0 min	9.1 %
Dry Hop	Triumph	100 g	2 day(s)	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Wirlfloc-T	1 g	Boil	10 min
Water Agent	Sól Epsom	1 g	Mash	60 min

Water Agent	Gips Piwowarski	3 g	Mash	60 min
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