Session IPA

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **46**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	0.7 kg *(20%)*	80.5 %	2
Grain	Briess - Pale Ale Malt	2.5 kg *(71.4%)*	80 %	7
Grain	Bestmalz Carmel Pils	0.3 kg *(8.6%)*	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Simcoe	60 g	2 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	100 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.