

Session IPA (Warrior, Ekuanot) - Bartjan [12-3]

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **67**
- SRM **9.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (90.1%)	85 %	7
Grain	Weyermann - Carapils	0.48 kg (7.2%)	78 %	4
Grain	Caraaroma	0.18 kg (2.7%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	30 min	16.2 %
Boil	Columbus/Tomahawk/Zeus	20 g	20 min	16.2 %
Dry Hop	Ekuanot	50 g	3 day(s)	14 %
Dry Hop	Columbus/Tomahawk/Zeus	40 g	3 day(s)	16.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---