

#151 Session IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **47**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **64 C**, Time **37 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **4 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **37 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **4 min** at **78C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.3 kg (64.8%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (14.1%) | 83 % | 5 |
| Grain | Platki owsiane | 0.5 kg (14.1%) | 85 % | 3 |
| Grain | Rice, Flaked | 0.25 kg (7%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Azacca | 50 g | 2 min | 13 % |
| Whirlpool | Mosaic | 50 g | 2 min | 13 % |
| Whirlpool | Citra | 30 g | 2 min | 13 % |
| Boil | lunga | 22 g | 55 min | 9.2 % |
| Dry Hop | Mosaic | 100 g | 7 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| WLP644 | Ale | Slant | 120 ml | --- |