

Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.2 kg (47.3%)	81 %	5
Grain	Weyermann - Wiedeński	4 kg (36.4%)	80 %	7.5
Grain	Weyermann - Carahell	1 kg (9.1%)	77 %	26
Grain	Weyermann pszeniczny jasny	0.8 kg (7.3%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	12.5 g	60 min	15 %
Boil	Motueka	50 g	15 min	7 %
Boil	Amarillo	50 g	10 min	9.5 %
Boil	Galaxy	62.5 g	5 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22.2 g	Safale