

## Session IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **33.2 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **27.1 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.3 kg (87.9%)	80 %	5
Grain	Słód pszeniczny Bestmalz	0.73 kg (12.1%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	11.7 %
Aroma (end of boil)	Chinook	10 g	5 min	13 %
Whirlpool	Lemon drop	50 g	0 min	4.6 %
Dry Hop	Lemon drop	100 g	5 day(s)	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---