

## Session IPA

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- Gravity **11.2 BLG**
- ABV ---
- IBU **50**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg (64.7%)	80 %	7
Grain	Pszeniczny	2 kg (23.5%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (11.8%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sticklebract	60 g	60 min	12 %
Boil	Cascade NZ	25 g	10 min	7 %
Dry Hop	Cascade AUS	50 g	7 day(s)	7.3 %
Dry Hop	WAI-ITI	100 g	7 day(s)	4.1 %
Dry Hop	Cascade NZ	25 g	7 day(s)	7 %
Dry Hop	Sticklebract	40 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	23 g	---