

## SESSION IPA

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **58**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **1 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (100%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	40 min	11 %
Boil	Galaxy	30 g	1 min	15 %
Boil	Superdelic	25 g	1 min	9 %
Boil	Nectaron	25 g	1 min	10.5 %
Whirlpool	Galaxy	30 g	15 min	15 %
78 C 15 minut				
Whirlpool	Superdelic	25 g	15 min	9 %
78 C 15 minut				
Whirlpool	Nectaron	25 g	15 min	10.5 %
78 C 15 minut				
Dry Hop	Galaxy	30 g	2 day(s)	15 %
Dry Hop	Riwaka	50 g	2 day(s)	4.5 %
Dry Hop	Superdelic	50 g	2 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	10 g	Boil	10 min
Water Agent	Witamina C	4 g	Bottling	---