

## Session IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **61**
- SRM **6.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	ekstrakt słodowy Pale Ale Bruntal	3.4 kg (100%)	90 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	14.6 %
Boil	Citra	10 g	30 min	14.2 %
Boil	Simcoe	10 g	30 min	13.3 %
Boil	Citra	10 g	10 min	14.2 %
Boil	Simcoe	10 g	10 min	13.1 %
Whirlpool	Citra	10 g	0 min	14.2 %
Whirlpool	Simcoe	10 g	0 min	13.1 %
Dry Hop	Citra	60 g	3 day(s)	12.4 %
Dry Hop	Simcoe	60 g	3 day(s)	13.1 %

### Yeasts

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