

## Session IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **52**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss --- %
- Size with trub loss **17 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.7 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (50%)	80 %	7
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	16
Grain	Pszeniczny	1 kg (25%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10.4 %
Boil	Mosaic	30 g	5 min	10.4 %
Dry Hop	Mosaic	50 g	3 day(s)	10.4 %
Dry Hop	Simcoe	50 g	3 day(s)	11.5 %
Boil	Amarillo	50 g	5 min	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---