

Session IPA nr 1

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 6 kg (83.3%) | 82 % | 4 |
| Grain | Pszeniczny | 0.5 kg (6.9%) | 85 % | 4 |
| Grain | Wheat, Flaked | 0.5 kg (6.9%) | 77 % | 4 |
| Grain | Strzegom Karmel 30 | 0.2 kg (2.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Pacifica (NZ) | 25 g | 60 min | 5.5 % |
| Boil | Pacific Gem | 10 g | 60 min | 15.3 % |
| Boil | Mosaic | 25 g | 5 min | 10 % |
| Boil | simcoe | 25 g | 5 min | 11.4 % |
| Boil | Mosaic | 25 g | 0 min | 10 % |
| Boil | simcoe | 25 g | 0 min | 11.4 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |
| Dry Hop | simcoe | 50 g | 4 day(s) | 11.4 % |

Yeasts

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