

## Session IPA nr 1

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- 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	---