

## Session IPA NT

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **1100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1155 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1270.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **705 liter(s)**
- Total mash volume **940 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	100 kg (42.6%)	80 %	5
Grain	Strzegom Pilzniejszy	125 kg (53.2%)	80 %	4
Grain	Pszeniczny	10 kg (4.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	350 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	500 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	500 g	20 min	15.5 %
Boil	Citra	1000 g	10 min	12 %
Whirlpool	Amarillo	1000 g	0 min	9.5 %
Dry Hop	Amarillo	2000 g	10 day(s)	9.5 %
Dry Hop	Citra	3000 g	10 day(s)	12 %
Dry Hop	Mosaic	3000 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	500 g	Fermentis