

## 150 Session IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (72.9%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (20.8%)	79 %	10
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13 g	60 min	11.3 %
Boil	Simcoe	7 g	60 min	13.2 %
Boil	Simcoe	20 g	20 min	12.9 %
Boil	Citra	15 g	1 min	12 %

### Yeasts

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