

153 Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (78.4%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (9.8%)	79 %	10
Grain	Weyermann - Carapils	0.3 kg (5.9%)	78 %	4
Grain	Pszeniczny	0.3 kg (5.9%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	12.6 %
Boil	Simcoe	20 g	35 min	12.9 %
Boil	Amarillo	20 g	25 min	9.5 %
Boil	Citra	20 g	1 min	12 %

Yeasts

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