

Buta&Pren - Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3.5 kg (57.9%) | 81 % | 4 |
| Grain | Simpsons - Golden Promise | 1.2 kg (19.8%) | 81 % | 4 |
| Grain | Briess - Wheat Malt, White | 0.53 kg (8.8%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.82 kg (13.6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Mosaic (US) | 10 g | 45 min | 11.3 % |
| Boil | Cascade | 30 g | 5 min | 6.5 % |
| Aroma (end of boil) | Mosaic (US) | 20 g | 20 min | 11.3 % |
| Aroma (end of boil) | Cascade | 20 g | 20 min | 6.5 % |
| Aroma (end of boil) | Amarillo | 20 g | 20 min | 9.5 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |

| | | | | |
|---------|-------------|------|----------|--------|
| Dry Hop | Cascade | 50 g | 3 day(s) | 6.5 % |
| Dry Hop | Mosaic (US) | 50 g | 3 day(s) | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------------|--------|---------|--------|
| Other | Rice hulls | 150 g | Mash | 80 min |
| Water Agent | Calcium Chloride | 3.73 g | Mash | 80 min |
| Water Agent | Calcium Sulphate (Gypsum) | 0.81 g | Mash | 80 min |
| Water Agent | Lactic Acid 88% | 1.69 g | Boil | 45 min |
| Water Agent | Calcium Chloride | 2.59 g | Boil | 45 min |
| Water Agent | Calcium Sulphate (Gypsum) | 0.56 g | Boil | 45 min |