

## Sesion IPA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **34**
- SRM **4.1**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (60%)	80 %	5
Grain	Monachijski	0.5 kg (20%)	80 %	16
Grain	Platki owsiane	0.5 kg (20%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	10 g	60 min	8 %
Boil	Mandarina Bavaria	15 g	20 min	8 %
Boil	Mandarina Bavaria	20 g	5 min	8 %
Aroma (end of boil)	Mandarina Bavaria	25 g	0 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	Fermentis