

## Session

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **49**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **15 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **70C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (60%)	80 %	5
Grain	Viking Pilsner malt	1 kg (40%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	11.8 %
Boil	Cascade	10 g	25 min	7.1 %
Boil	Centennial	10 g	25 min	10.5 %
Boil	Centennial	10 g	5 min	10.5 %
Boil	Cascade	10 g	5 min	6 %
Dry Hop	Cascade	25 g	3 day(s)	6 %
Dry Hop	Centennial	25 g	3 day(s)	10.5 %
Dry Hop	Mosaic	15 g	3 day(s)	10 %