

## Session Ipa

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM ---

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Slód Pale Ale (bestmalz)	3.6 kg (75%)	--- %	---
Grain	Pszeniczny jasny (bestmalz)	0.5 kg (10.4%)	--- %	---
Grain	Bestmalz Carmel Pils	0.3 kg (6.3%)	--- %	---
Grain	Płatki owsiane	0.4 kg (8.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook (usa)	15 g	50 min	11.3 %
Boil	Galaxy	18 g	15 min	14.5 %
Boil	Sabro	18 g	7 min	15 %