

## Session IPA

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- Gravity **9 BLG**
- ABV ---
- IBU **50**
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom pale ale   | 2.8 kg (84.8%) | --- % | --- |
| Grain | Strzegom pszeniczny | 0.3 kg (9.1%)  | --- % | --- |
| Grain | Caramel 30          | 0.2 kg (6.1%)  | --- % | --- |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Topaz  | 13 g   | 60 min   | 15.5 %     |
| Boil    | Mosaic | 20 g   | 15 min   | 11.7 %     |
| Boil    | Citra  | 20 g   | 5 min    | 13.5 %     |
| Dry Hop | Citra  | 30 g   | 5 day(s) | 13.5 %     |
| Dry Hop | Mosaic | 30 g   | 5 day(s) | 11.7 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |