

## session ipa

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **4.3**
- Style **American IPA**

### 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 **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (65.6%)	80 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.5 kg (24.6%)	80 %	4
Adjunct	płatki owsiane	0.3 kg (4.9%)	--- %	---
Grain	slód karmelowy	0.3 kg (4.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	15 g	60 min	13.9 %
Boil	Pacifica (NZ)	20 g	10 min	3.1 %
Boil	WAI-ITI	20 g	10 min	2.5 %
Boil	Centenial	20 g	5 min	9.4 %
Boil	Amarillo	20 g	5 min	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis