

## Session IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **41**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **36.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **29.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.27 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	60 min	9.4 %
Boil	Cascade	10 g	30 min	5.8 %
Boil	Cascade	20 g	15 min	5.8 %
Aroma (end of boil)	Amarillo	100 g	0 min	7.8 %
Dry Hop	Azacca	200 g	4 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	---