

Session IPA 13,4 Kon od Manyeka

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **43**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **11 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **11 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Chinook | 20 g | 20 min | 13 % |
| Aroma (end of boil) | Sorachi Ace | 20 g | 1 min | 10 % |
| Dry Hop | Chinook | 40 g | 4 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 7.5 g | Fermentis |