

## Session IPA

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **21**
- SRM **2.1**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (60%)	80.5 %	2
Grain	Oats, Flaked	1 kg (20%)	80 %	1
Grain	Barley, Flaked	0.5 kg (10%)	70 %	1.7
Grain	Wheat, Flaked	0.5 kg (10%)	77 %	1.6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	10 g	60 min	11 %
Whirlpool	Mosaic	50 g	5 min	11.4 %
Whirlpool	El Dorado	50 g	5 min	11 %
Dry Hop	El Dorado	50 g	5 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	40 ml	White Labs