

## Session IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **39**
- SRM **3.7**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (73.3%)	80 %	5
Grain	Pszeniczny	0.6 kg (20%)	85 %	4
Grain	Płatki owsiane	0.2 kg (6.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.1 %
Aroma (end of boil)	Citra	5 g	15 min	13.1 %
Dry Hop	Falconer's Flight	20 g	5 day(s)	10.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Voss Kveik	Ale	Dry	6 g	---