

## Session IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **300 liter(s)**
- Trub loss **5 %**
- Size with trub loss **315 liter(s)**
- Boil time **35 min**
- Evaporation rate **10 %/h**
- Boil size **365.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **225 liter(s)**
- Total mash volume **300 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	60 kg (80%)	80 %	5
Grain	Pszeniczny	5 kg (6.7%)	85 %	4
Grain	Bestmalz Carmel Pils	10 kg (13.3%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	350 g	35 min	10.5 %
Aroma (end of boil)	Mosaic	100 g	10 min	10 %
Aroma (end of boil)	Sabro	100 g	10 min	15 %
Dry Hop	Centennial	100 g	3 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	250 g	---