

## Session IPA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **44**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **11.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (81.1%)	80 %	5
Grain	Platki owsiane	0.2 kg (5.4%)	60 %	3
Grain	Carahell	0.5 kg (13.5%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	50 min	17 %
Boil	Summit	15 g	30 min	17 %
Aroma (end of boil)	Falconer's Flight	25 g	0 min	10.5 %
Dry Hop	Summit	25 g	3 day(s)	17 %
Dry Hop	Falconer's Flight	25 g	3 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	Fermentum Mobile