

## Session IPA 20L

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **46**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (11.1%)	79 %	16
Grain	Strzegom Monachijski typ II	0.5 kg (11.1%)	79 %	22
Grain	Płatki pszeniczne	0.25 kg (5.6%)	85 %	3
Grain	Płatki owsiane	0.25 kg (5.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	20 g	60 min	11 %
Boil	Cascade PL	15 g	5 min	5.2 %
Boil	Citra	15 g	5 min	12 %
Boil	Cashmere	15 g	5 min	6.7 %
Aroma (end of boil)	Cashmere	15 g	0 min	6.7 %
Aroma (end of boil)	Cascade PL	15 g	0 min	5.2 %
Whirlpool	Citra	15 g	20 min	12 %
Whirlpool	Cashmere	20 g	20 min	6.7 %
Dry Hop	Cashmere	50 g	5 day(s)	6.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile