

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 |