

## session IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4.4**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (73.7%)	80 %	6
Grain	Viking Wheat Malt	0.6 kg (10.5%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (8.8%)	85 %	3
Grain	Płatki owsiane błyskawiczne Crisp	0.4 kg (7%)	61 %	7.4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	15 g	55 min	14 %
Boil	Mosaic	10 g	5 min	13.4 %
Aroma (end of boil)	Mosaic	50 g	0 min	13.4 %
Aroma (end of boil)	Horizon	15 g	0 min	14 %
Dry Hop	Galaxy	30 g	4 day(s)	13.9 %
Dry Hop	Amarillo	50 g	4 day(s)	9.7 %
Dry Hop	Citra	30 g	2 day(s)	12.8 %
Dry Hop	Falconer's Flight	30 g	2 day(s)	10.5 %
Dry Hop	Palisade	30 g	2 day(s)	7.1 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	11.5 g	Ferm