

## Session IPA

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **46**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	0.7 kg (20%)	80.5 %	2
Grain	Briess - Pale Ale Malt	2.5 kg (71.4%)	80 %	7
Grain	Bestmalz Carmel Pils	0.3 kg (8.6%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Simcoe	60 g	2 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	100 ml	---