

## Session IPA

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **42**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **6.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (81.3%)	80 %	5
Grain	Strzegom Wiedeński	0.2 kg (12.5%)	79 %	10
Grain	Strzegom Bursztynowy	0.1 kg (6.3%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	16.8 %
Boil	Chinook	5 g	30 min	12.8 %
Boil	Palisade	5 g	15 min	8.7 %
Aroma (end of boil)	Chinook	5 g	5 min	12.8 %
Aroma (end of boil)	Palisade	5 g	5 min	8.7 %
Dry Hop	Chinook	20 g	4 day(s)	12.8 %
Dry Hop	Palisade	20 g	4 day(s)	8.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

### Notes

- Piwo z wysłodzin po American Barley Wine. Poszło do gotowania 13l- 5blg.  
*Oct 20, 2017, 1:17 PM*