

## Session IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **44**
- SRM **4**
- Style **American IPA**

### 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.6 kg (47.3%) | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 2.5 kg (45.5%) | 82 %  | 4   |
| Grain | Platki owsiane       | 0.4 kg (7.3%)  | 85 %  | 3   |

### Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | Puławski     | 48 g   | 60 min   | 8.9 %      |
| Whirlpool | Enigma (AUS) | 25 g   | ---      | 15.9 %     |
| Whirlpool | Vic Secret   | 25 g   | ---      | 16.3 %     |
| Dry Hop   | Enigma (AUS) | 50 g   | 3 day(s) | 15.9 %     |
| Dry Hop   | Vic Secret   | 50 g   | 3 day(s) | 16.3 %     |

### Yeasts

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