

## Session IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **49**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg (53.1%)	81 %	4
Grain	Pszeniczny	1 kg (31.3%)	85 %	4
Grain	Briess - Pale Ale Malt	0.5 kg (15.6%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Citra	15 g	10 min	12 %
Boil	Simcoe	15 g	5 min	13.2 %
Dry Hop	Simcoe	40 g	5 day(s)	13.2 %
Dry Hop	Citra	20 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---