

## Session ipa

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **39**
- SRM **4.6**
- 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 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt     | 4 kg (85.1%)  | 80 %  | 5   |
| Grain | Karmelowy Jasny<br>30EBC | 0.3 kg (6.4%) | 75 %  | 30  |
| Grain | Strzegom Pszeniczny      | 0.4 kg (8.5%) | 81 %  | 6   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Galaxy        | 10 g   | 60 min   | 13.6 %     |
| Boil      | Galaxy        | 10 g   | 20 min   | 13.6 %     |
| Boil      | Simcoe        | 15 g   | 15 min   | 13.6 %     |
| Whirlpool | Simcoe        | 15 g   | 5 min    | 13.2 %     |
| Whirlpool | Nelson Sauvín | 15 g   | 0 min    | 11 %       |
| Dry Hop   | Nelson Sauvín | 35 g   | 4 day(s) | 11 %       |
| Dry Hop   | Galaxy        | 30 g   | 4 day(s) | 13.6 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |