

## Session Ipa

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **46**
- SRM ---

### 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale (bestmalz)	3.5 kg (68.6%)	--- %	---
Grain	Pszeniczny jasny (bestmalz)	0.6 kg (11.8%)	--- %	---
Grain	Carmelpils (bestmalz)	1 kg (19.6%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.3 %
Boil	Citra	40 g	5 min	12.9 %
Boil	Mosaic	40 g	5 min	12.5 %
Boil	Citra	10 g	0 min	12.9 %
Boil	Mosaic	10 g	0 min	12.5 %