

Session IPA v.2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (89.3%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.1 kg (3.6%) | 78 % | 4 |
| Grain | Oats, Flaked | 0.2 kg (7.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | lunga | 20 g | 45 min | 11 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |
| Dry Hop | Nelson Sauvin | 100 g | 3 day(s) | 11 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 4 g | Mash | 60 min |