

## Session IPA v.2

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- 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 Sauvín | 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 |