

Session IPA (Warrior, Citra, Mosaic) - BartJan [5]

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **58**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss --- %
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.36 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%) | 80 % | 5 |
| Grain | Bestmalz Carmel Pils | 0.5 kg (9.1%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Warrior | 20 g | 60 min | 14.2 % |
| Boil | Warrior | 10 g | 25 min | 14.2 % |
| Boil | Warrior | 10 g | 25 min | 13.5 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 11.8 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |