

# Single Hop Session IPA Amora Pretta

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.66 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **37.3 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **29.3 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **77C**
- Sparge using **28.2 liter(s)** of **76C** water or to achieve **49.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 6 kg (75%)    | 80 %  | 5   |
| Grain | Płatki pszeniczne          | 0.5 kg (6.3%) | 60 %  | 3   |
| Grain | płatki żytnie              | 0.5 kg (6.3%) | 60 %  | 5   |
| Grain | Briess - Wheat Malt, White | 1 kg (12.5%)  | 85 %  | 5   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | amora       | 36 g   | 55 min   | 9 %        |
| Boil                | AMERA PRETA | 54 g   | 5 min    | 7.4 %      |
| Aroma (end of boil) | AMERA PRETA | 54 g   | 0 min    | 7.4 %      |
| Whirlpool           | AMERA PRETA | 54 g   | 20 min   | 7.4 %      |
| Dry Hop             | AMERA PRETA | 144 g  | 4 day(s) | 7.4 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 20.7 g | ---        |