

## #39 Session IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **78**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **65 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (100%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra 2016	16.72 g	70 min	13.3 %
Boil	Citra 2016	11.15 g	40 min	13.3 %
Boil	Simcoe 2016	22.29 g	40 min	13.3 %
Boil	Cascade PL 2016	11.15 g	40 min	5.5 %
Boil	Cascade PL 2016	11.15 g	25 min	5.5 %
Boil	Citra 2016	11.15 g	10 min	13.3 %
Boil	Simcoe 2016	11.15 g	10 min	13.3 %
Dry Hop	Citra 2016	30 g	3 day(s)	13.3 %
Dry Hop	Simcoe 2016	18 g	3 day(s)	13.3 %
Dry Hop	Cascade PL 2016	12 g	3 day(s)	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.26 g	Fermentis

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Irish Moss	1.11 g	Boil	15 min