

43/44 AMERICAN PILS/SESSION IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **42.3 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **26.3 liter(s)** of **76C** water or to achieve **42.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	6 kg (75%)	80.5 %	4
Grain	Monachijski	1 kg (12.5%)	80 %	16
Grain	Bestmalz Carmel Pils	1 kg (12.5%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	30 min	13 %
Aroma (end of boil)	Nelson Sauvín	50 g	10 min	11 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %