

Fruit Session IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **32.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (89.3%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.6 kg (10.7%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Cascade | 10 g | 10 min | 6 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Cascade | 10 g | 5 min | 6 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Whirlpool | Citra | 10 g | 0 min | 12 % |
| Whirlpool | Cascade | 10 g | 0 min | 6 % |
| Dry Hop | Cascade | 20 g | 5 day(s) | 6 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |