

Session AIPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|-------------|-------|-----|
| Grain | Mep©Pilsner | 5 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------------------------|--------|--------|------------|
| Boil | Amarillo 100g - USA | 40 g | 10 min | 8.7 % |
| Boil | Citra 100g - USA Chmiel granulat | 30 g | 5 min | 13.5 % |
| Boil | Cascade USA | 70 g | 5 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| fermentis US-05 | Ale | Slant | 100 ml | --- |