

Session Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **2.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (82.2%) | 81 % | 4 |
| Grain | jaglone płatki | 0.4 kg (11%) | 81 % | 2 |
| Grain | ryżowe płatki | 0.25 kg (6.8%) | 81 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Citra 2019 | 20 g | 60 min | 12 % |
| Dry Hop | Citra 2019 | 80 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 100 ml | Danstar |