

## Session IPA

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- Gravity **9 BLG**
- ABV ---
- IBU **50**
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pale ale	2.8 kg (84.8%)	--- %	---
Grain	Strzegom pszeniczny	0.3 kg (9.1%)	--- %	---
Grain	Caramel 30	0.2 kg (6.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	13 g	60 min	15.5 %
Boil	Mosaic	20 g	15 min	11.7 %
Boil	Citra	20 g	5 min	13.5 %
Dry Hop	Citra	30 g	5 day(s)	13.5 %
Dry Hop	Mosaic	30 g	5 day(s)	11.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis