

## Session IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **39**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **16.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

### Steps

- Temp **64 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (95.2%)	80 %	5
Grain	Weyermann - Carapils	0.15 kg (4.8%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Idaho gem	50 g	3 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	11.5 g	---