

## Session IPA

---

- Gravity **11.7 BLG**
- ABV ---
- IBU **49**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (61.2%)	80.5 %	6
Grain	Heidelberg	1 kg (20.4%)	80.5 %	2
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (10.2%)	82 %	4
Grain	Oats, Flaked	0.4 kg (8.2%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	45 min	14.5 %
Boil	Galaxy	10 g	30 min	14.5 %
Boil	Centennial	35 g	15 min	8.5 %
Boil	Galaxy	15 g	5 min	14.5 %
Whirlpool	Centennial	65 g	0 min	8.5 %
Whirlpool	Galaxy	65 g	0 min	14.5 %
Dry Hop	Galaxy	100 g	4 day(s)	14.5 %
Dry Hop	Centennial	100 g	4 day(s)	8.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs