

Session ipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (11.1%) | 79 % | 16 |
| Grain | Płatki pszeniczne | 0.25 kg (5.6%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 60 % | 3 |
| Grain | Strzegom Karmel 30 | 0.25 kg (5.6%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 15.5 % |
| Boil | Hallertau Blanc | 20 g | 10 min | 5.3 % |
| Boil | Cascade | 25 g | 15 min | 7.1 % |
| Whirlpool | Eureka! | 30 g | 1 min | 18 % |
| Whirlpool | Cascade | 22 g | 1 min | 7.1 % |
| Whirlpool | Sorachi Ace | 30 g | 1 min | 12.5 % |