

Session IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (83.3%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (8.3%) | 85 % | 3 |
| Grain | Abbey Castle | 0.1 kg (2.8%) | 80 % | 45 |
| Adjunct | Pszenica niesłodowana | 0.2 kg (5.6%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Mosaic | 10 g | 30 min | 12 % |
| Whirlpool | Mosaic | 20 g | 20 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale | Liquid | 12 ml | Wyeast Labs |