

## Session IPA

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **42**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (100%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	20 g	15 min	13.2 %
Boil	Simcoe	20 g	5 min	13.2 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	10 g	---