

## Session ipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **5.1**
- 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 **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.55 kg (8.9%)	80 %	4
Grain	Viking Pale Ale malt	5 kg (81.3%)	80 %	5
Grain	Karmelowy Czerwony	0.1 kg (1.6%)	75 %	59
Grain	Płatki owsiane	0.5 kg (8.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	30 min	13 %
Aroma (end of boil)	Lemon drop	50 g	0 min	4.6 %
Dry Hop	Citra	100 g	3 day(s)	12 %