

## Session IPA #2 "James"

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **4**
- 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (44.4%)	80 %	5
Grain	Viking Pilsner malt	2.2 kg (40.7%)	82 %	4
Grain	Platki owsiane	0.8 kg (14.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	12 g	60 min	8.9 %
Boil	Magnat	30 g	60 min	11.2 %
Whirlpool	Enigma (AUS)	25 g	---	15.9 %
Whirlpool	Vic Secret	25 g	---	16.3 %
Dry Hop	Cascade 2016	50 g	2 day(s)	12 %
Dry Hop	Citra 2016	60 g	2 day(s)	12 %
Dry Hop	Amarillo 2016	65 g	2 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	100 ml	Wyeast Labs

### Notes

- Wyszło ok 21,5 litra brzezki 13 st. Blg.  
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