

Session IPA #25

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **20**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 1 kg (37%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (7.4%) | 85 % | 3 |
| Grain | BESTMALZ - Best Wheat Malt | 0.5 kg (18.5%) | 82 % | 4 |
| Grain | Strzegom Pale Ale | 1 kg (37%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Mandarina Bavaria | 20 g | 3 day(s) | 10 % |
| Dry Hop | Centennial | 20 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |