

session IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	45 min	10 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Dry Hop	Centennial	50 g	10 day(s)	10.5 %
Dry Hop	Eureka!	50 g	10 day(s)	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale