

## Session IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **44**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (47.3%)	80 %	5
Grain	Viking Pilsner malt	2.5 kg (45.5%)	82 %	4
Grain	Platki owsiane	0.4 kg (7.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	48 g	60 min	8.9 %
Whirlpool	Enigma (AUS)	25 g	---	15.9 %
Whirlpool	Vic Secret	25 g	---	16.3 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	15.9 %
Dry Hop	Vic Secret	50 g	3 day(s)	16.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis