

## Session IPA Amora Zula Vermelho

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **46**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

### Steps

- Temp **68 C**, Time **65 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **7.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (76.9%)	82 %	4
Grain	Weyermann - Carapils	0.2 kg (7.7%)	78 %	4
Grain	BESTMALZ - Best Heidelberg	0.4 kg (15.4%)	80.5 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	5 g	30 min	9 %
Boil	Zula	5 g	30 min	9.7 %
Boil	Vermelho	5 g	30 min	8.1 %
Aroma (end of boil)	Amora Preta	5 g	15 min	9 %
Aroma (end of boil)	Zula	5 g	15 min	9.7 %
Aroma (end of boil)	Vermelho	5 g	15 min	8.1 %
Aroma (end of boil)	Amora Preta	5 g	10 min	9 %
Aroma (end of boil)	Zula	5 g	10 min	9.7 %
Aroma (end of boil)	Vermelho	5 g	10 min	8.1 %
Dry Hop	Amora Preta	30 g	3 day(s)	9 %
Dry Hop	Zula	30 g	3 day(s)	9.7 %

Dry Hop	Vermelho	30 g	3 day(s)	8.1 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	70 ml	White Labs