

## Session IPA Citra, Sabro, Nelson Sauvin

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **38.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6.8 kg (70.8%)	81 %	3
Grain	Weyermann pszeniczny jasny	2.8 kg (29.2%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	40 g	60 min	13.2 %
Whirlpool	Citra	100 g	0 min	12 %
Whirlpool	Sabro	100 g	0 min	15 %
Whirlpool	Nelson Sauvin	200 g	0 min	11 %
Dry Hop	Citra	100 g	3 day(s)	12 %
Dry Hop	Sabro	100 g	3 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	60 min