

## SESSION IPA no.1

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **56**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (74.1%)	78 %	5
Grain	Płatki owsiane	0.5 kg (18.5%)	80 %	3
Grain	płatki jęczmienne	0.2 kg (7.4%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	30 min	10 %
Boil	Centennial	15 g	30 min	10.5 %
Aroma (end of boil)	Chinook	15 g	5 min	13 %
Aroma (end of boil)	Centennial	35 g	0 min	10.5 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Wirflfloc-T	0.45 g	Boil	10 min