

## session ipa nowe chniele

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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	3 kg (54.5%)	80 %	5
Grain	Pilzneński	2.5 kg (45.5%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sabro	10 g	20 min	15 %
Boil	Cascade	10 g	20 min	7.1 %
Aroma (end of boil)	sabro	10 g	2 min	15 %
Aroma (end of boil)	cascade	10 g	2 min	7.1 %
Whirlpool	sabro	30 g	30 min	15 %
Whirlpool	Cascade	30 g	30 min	7.1 %
Dry Hop	Cascade	50 g	5 day(s)	7.1 %

### Yeasts

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