

## Session IPA - pale ale wayermann

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **51**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **12.5 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (89.7%)	90 %	7
Grain	Oats, Flaked	0.4 kg (10.3%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Amarillo	30 g	15 min	9.5 %
Dry Hop	Citra	90 g	5 day(s)	12 %
Dry Hop	Sybilla	60 g	5 day(s)	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	50 ml	Fermentis