

Session WCIPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **81**
- SRM **3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 2.1 kg (100%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 10 g | 60 min | 9.5 % |
| Boil | Galaxy | 10 g | 10 min | 15 % |
| Boil | HBC 472 Experimental | 10 g | 10 min | 9.3 % |
| Aroma (end of boil) | Galaxy | 20 g | 0 min | 15 % |
| Aroma (end of boil) | HBC 472 Experimental | 20 g | 0 min | 9.3 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-33 | Ale | Dry | 5.75 g | --- |