

V - SessionAIPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **71**
- SRM **12.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (88.9%)	80 %	5
Grain	Strzegom Karmel 150	0.4 kg (7.4%)	75 %	150
Grain	Caraaroma	0.2 kg (3.7%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	35 g	60 min	15.5 %
Boil	Lemon drop	20 g	15 min	4.6 %
Boil	Citra	25 g	10 min	12 %
Dry Hop	Lemon drop	40 g	3 day(s)	4.6 %
Dry Hop	Citra	40 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	400 ml	Wyeast Labs