

## #103 Session IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **2.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.5 kg (86.4%)	80.5 %	2
Grain	Pszeniczny	0 kg	85 %	4
Grain	Płatki pszeniczne	0.3 kg (7.4%)	60 %	3
Grain	Płatki owsiane	0.25 kg (6.2%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	30 min	13.5 %
Whirlpool	Mieszanka Galaxy Waimea Citra	135 g	1 min	1 %
82C +60min				
Dry Hop	Mieszanka Nelson, Citra, Amarillo	150 g	1 day(s)	1 %
71% odfermentowania				

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	safbrew

### Notes

- Warzenie 19.06.2022 11,5 blg +-16l  
Chmiele Whirlpool - Galaxy Waimea Citra - 135g  
Fermentacja us-05 1 bar  
21.06.2022 - 6,5 brix; odfermentowanie 71%; dodane 50g Citra 50g Amarillo 50g Nelson - próbka chaotyczna, ulep, hopburn  
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