

## #23. Session IPA 11 BLG

- Gravity **10 BLG**
- ABV **4 %**
- IBU **23**
- SRM **3.3**
- Style **American Pale Ale**

### 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 **82 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **12.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (52.6%)	80 %	5
Grain	Viking Wheat Malt	1 kg (26.3%)	83 %	5
Grain	Płatki owsiane	0.4 kg (10.5%)	60 %	3
Grain	płatki jęczmienne	0.4 kg (10.5%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %
Boil	Mosaic	10 g	5 min	10 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

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