

## Buta&Pren - Session IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3.5 kg (57.9%)	81 %	4
Grain	Simpsons - Golden Promise	1.2 kg (19.8%)	81 %	4
Grain	Briess - Wheat Malt, White	0.53 kg (8.8%)	85 %	5
Grain	Oats, Flaked	0.82 kg (13.6%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic (US)	10 g	45 min	11.3 %
Boil	Cascade	30 g	5 min	6.5 %
Aroma (end of boil)	Mosaic (US)	20 g	20 min	11.3 %
Aroma (end of boil)	Cascade	20 g	20 min	6.5 %
Aroma (end of boil)	Amarillo	20 g	20 min	9.5 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

Dry Hop	Cascade	50 g	3 day(s)	6.5 %
Dry Hop	Mosaic (US)	50 g	3 day(s)	11.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Other	Rice hulls	150 g	Mash	80 min
Water Agent	Calcium Chloride	3.73 g	Mash	80 min
Water Agent	Calcium Sulphate (Gypsum)	0.81 g	Mash	80 min
Water Agent	Lactic Acid 88%	1.69 g	Boil	45 min
Water Agent	Calcium Chloride	2.59 g	Boil	45 min
Water Agent	Calcium Sulphate (Gypsum)	0.56 g	Boil	45 min