

Hbc Session IPA

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **69**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (94.6%) | 79 % | 6 |
| Grain | Caramel/Crystal Malt - 60L | 0.2 kg (5.4%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Hbc 742 | 40 g | 60 min | 9.3 % |
| Boil | Hbc 742 | 30 g | 30 min | 9.3 % |
| Aroma (end of boil) | Hbc 742 | 30 g | 0 min | 9.3 % |
| Dry Hop | Hbc 742 | 50 g | 7 day(s) | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |