

## Session Ale

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **2.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

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

### Mash step by step

- Heat up **12.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (82.2%)	81 %	4
Grain	jaglone płatki	0.4 kg (11%)	81 %	2
Grain	ryżowe płatki	0.25 kg (6.8%)	81 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra 2019	20 g	60 min	12 %
Dry Hop	Citra 2019	80 g	2 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar