

## Session ipa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (11.1%)	79 %	16
Grain	Płatki pszeniczne	0.25 kg (5.6%)	60 %	3
Grain	Płatki owsiane	0.5 kg (11.1%)	60 %	3
Grain	Strzegom Karmel 30	0.25 kg (5.6%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Hallertau Blanc	20 g	10 min	5.3 %
Boil	Cascade	25 g	15 min	7.1 %
Whirlpool	Eureka!	30 g	1 min	18 %
Whirlpool	Cascade	22 g	1 min	7.1 %
Whirlpool	Sorachi Ace	30 g	1 min	12.5 %