

## Session IPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **39**
- SRM **3.7**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (73.3%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.6 kg (20%)   | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.2 kg (6.7%)  | 85 %  | 3   |

### Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Citra             | 15 g   | 60 min   | 13.1 %     |
| Aroma (end of boil) | Citra             | 5 g    | 15 min   | 13.1 %     |
| Dry Hop             | Falconer's Flight | 20 g   | 5 day(s) | 10.3 %     |

### Yeasts

| Name       | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| Voss Kveik | Ale  | Dry  | 6 g    | ---        |