

## Session IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (83.3%)	81 %	4
Grain	Płatki owsiane	0.3 kg (8.3%)	85 %	3
Grain	Abbey Castle	0.1 kg (2.8%)	80 %	45
Adjunct	Pszenica niesłodowana	0.2 kg (5.6%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	30 min	12 %
Whirlpool	Mosaic	20 g	20 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	12 ml	Wyeast Labs