

Session IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **27.1 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.3 kg (87.9%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 0.73 kg (12.1%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 35 g | 60 min | 11.7 % |
| Aroma (end of boil) | Chinook | 10 g | 5 min | 13 % |
| Whirlpool | Lemon drop | 50 g | 0 min | 4.6 % |
| Dry Hop | Lemon drop | 100 g | 5 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |