

## session IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4.4**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.9 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt              | 4.2 kg (73.7%) | 80 %  | 6   |
| Grain | Viking Wheat Malt                 | 0.6 kg (10.5%) | 83 %  | 5   |
| Grain | Płatki pszeniczne                 | 0.5 kg (8.8%)  | 85 %  | 3   |
| Grain | Płatki owsiane błyskawiczne Crisp | 0.4 kg (7%)    | 61 %  | 7.4 |

### Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Horizon           | 15 g   | 55 min   | 14 %       |
| Boil                | Mosaic            | 10 g   | 5 min    | 13.4 %     |
| Aroma (end of boil) | Mosaic            | 50 g   | 0 min    | 13.4 %     |
| Aroma (end of boil) | Horizon           | 15 g   | 0 min    | 14 %       |
| Dry Hop             | Galaxy            | 30 g   | 4 day(s) | 13.9 %     |
| Dry Hop             | Amarillo          | 50 g   | 4 day(s) | 9.7 %      |
| Dry Hop             | Citra             | 30 g   | 2 day(s) | 12.8 %     |
| Dry Hop             | Falconer's Flight | 30 g   | 2 day(s) | 10.5 %     |
| Dry Hop             | Palisade          | 30 g   | 2 day(s) | 7.1 %      |

### Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| us-05       | Ale         | Dry         | 11.5 g        | Ferm              |