

session IPA

- 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

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