

Session IPA Amora Zula Vermelho

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **46**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **68 C**, Time **65 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 2 kg (76.9%) | 82 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (7.7%) | 78 % | 4 |
| Grain | BESTMALZ - Best Heidelberg | 0.4 kg (15.4%) | 80.5 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Amora Preta | 5 g | 30 min | 9 % |
| Boil | Zula | 5 g | 30 min | 9.7 % |
| Boil | Vermelho | 5 g | 30 min | 8.1 % |
| Aroma (end of boil) | Amora Preta | 5 g | 15 min | 9 % |
| Aroma (end of boil) | Zula | 5 g | 15 min | 9.7 % |
| Aroma (end of boil) | Vermelho | 5 g | 15 min | 8.1 % |
| Aroma (end of boil) | Amora Preta | 5 g | 10 min | 9 % |
| Aroma (end of boil) | Zula | 5 g | 10 min | 9.7 % |
| Aroma (end of boil) | Vermelho | 5 g | 10 min | 8.1 % |
| Dry Hop | Amora Preta | 30 g | 3 day(s) | 9 % |
| Dry Hop | Zula | 30 g | 3 day(s) | 9.7 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Vermelho | 30 g | 3 day(s) | 8.1 % |
|---------|----------|------|----------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 70 ml | White Labs |