

SESSION IPA no.1

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **56**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (74.1%) | 78 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (18.5%) | 80 % | 3 |
| Grain | płatki jęczmienne | 0.2 kg (7.4%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 15 g | 30 min | 10 % |
| Boil | Centennial | 15 g | 30 min | 10.5 % |
| Aroma (end of boil) | Chinook | 15 g | 5 min | 13 % |
| Aroma (end of boil) | Centennial | 35 g | 0 min | 10.5 % |
| Dry Hop | Simcoe | 50 g | 7 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | Wirflfloc-T | 0.45 g | Boil | 10 min |