

## Session IPA NT

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **1100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1155 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1270.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **705 liter(s)**
- Total mash volume **940 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 100 kg (42.6%) | 80 %  | 5   |
| Grain | Strzegom Pilzniejszy | 125 kg (53.2%) | 80 %  | 4   |
| Grain | Pszeniczny           | 10 kg (4.3%)   | 85 %  | 4   |

### Hops

| Use for   | Name                   | Amount | Time      | Alpha acid |
|-----------|------------------------|--------|-----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 350 g  | 60 min    | 15.5 %     |
| Boil      | Columbus/Tomahawk/Zeus | 500 g  | 30 min    | 15.5 %     |
| Boil      | Columbus/Tomahawk/Zeus | 500 g  | 20 min    | 15.5 %     |
| Boil      | Citra                  | 1000 g | 10 min    | 12 %       |
| Whirlpool | Amarillo               | 1000 g | 0 min     | 9.5 %      |
| Dry Hop   | Amarillo               | 2000 g | 10 day(s) | 9.5 %      |
| Dry Hop   | Citra                  | 3000 g | 10 day(s) | 12 %       |
| Dry Hop   | Mosaic                 | 3000 g | 4 day(s)  | 10 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 500 g  | Fermentis  |