

## Session IPA v.2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 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 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (89.3%)	81 %	4
Grain	Weyermann - Carapils	0.1 kg (3.6%)	78 %	4
Grain	Oats, Flaked	0.2 kg (7.1%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	45 min	11 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Nelson Sauvín	100 g	3 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min