

## Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (60.6%)  | 80 %  | 5   |
| Grain | Pszeniczny (w)       | 1 kg (30.3%)  | 85 %  | 4   |
| Grain | Oats, Flaked         | 0.3 kg (9.1%) | 80 %  | 2   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Chinook       | 20 g   | 45 min   | 12 %       |
| Whirlpool | Mosaic        | 50 g   | 0 min    | 10 %       |
| Dry Hop   | Nelson Sauvin | 100 g  | 2 day(s) | 11 %       |

### Yeasts

| Name                           | Type | Form   | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale  | Liquid | 200 ml | White Labs |

### Extras

| Type        | Name      | Amount | Use for | Time   |
|-------------|-----------|--------|---------|--------|
| Water Agent | gips      | 5 g    | Mash    | 60 min |
| Fining      | whirflock | 1 g    | Mash    | 3 min  |