Session IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **150 liter(s)**
- Trub loss **5 %**
- Size with trub loss **157.5 liter(s)**
- Boil time **35 min**
- Evaporation rate **10 %/h**
- Boil size **182.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **117 liter(s)**
- Total mash volume **156 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	35 kg *(89.7%)*	80 %	5
Grain	Pszeniczny	2 kg *(5.1%)*	85 %	4
Grain	Bestmalz Carmel Pils	2 kg *(5.1%)*	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	250 g	35 min	10.5 %
Aroma (end of boil)	Mosaic	100 g	10 min	10 %
Aroma (end of boil)	Sabro	100 g	10 min	15 %
Dry Hop	Centennial	100 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	250 g	---