

## session ipa nowe chniele

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (54.5%)   | 80 %  | 5   |
| Grain | Pilzneński           | 2.5 kg (45.5%) | 81 %  | 4   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | sabro   | 10 g   | 20 min   | 15 %       |
| Boil                | Cascade | 10 g   | 20 min   | 7.1 %      |
| Aroma (end of boil) | sabro   | 10 g   | 2 min    | 15 %       |
| Aroma (end of boil) | cascade | 10 g   | 2 min    | 7.1 %      |
| Whirlpool           | sabro   | 30 g   | 30 min   | 15 %       |
| Whirlpool           | Cascade | 30 g   | 30 min   | 7.1 %      |
| Dry Hop             | Cascade | 50 g   | 5 day(s) | 7.1 %      |

### Yeasts

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