

153 Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **45**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (78.4%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.8%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.3 kg (5.9%) | 78 % | 4 |
| Grain | Pszeniczny | 0.3 kg (5.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 12.6 % |
| Boil | Simcoe | 20 g | 35 min | 12.9 % |
| Boil | Amarillo | 20 g | 25 min | 9.5 % |
| Boil | Citra | 20 g | 1 min | 12 % |

Yeasts

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