

#17 Session IPA Pinta

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

Steps

- Temp **70 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **35 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **75 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (60%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.5 kg (5%)	80 %	6
Grain	Słód owsiany Fawcett	2 kg (20%)	61 %	5
Grain	Strzegom Bursztynowy	0.5 kg (5%)	70 %	49
Grain	Rye, Flaked	1 kg (10%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	75 g	60 min	7.5 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.2 %