

## America session

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **44**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.7 kg (69.7%)	79 %	6
Grain	Pszeniczny	0.4 kg (16.4%)	85 %	4
Grain	Simpsons - Maris Otter	0.14 kg (5.7%)	81 %	6
Grain	Strzegom Karmel 150	0.2 kg (8.2%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	11.3 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	10 g	10 min	12.4 %
Boil	Ella (AUS)	10 g	10 min	15.2 %
Dry Hop	Mandarina Bavaria	40 g	5 day(s)	10 %
Dry Hop	Citra	40 g	5 day(s)	12 %
Dry Hop	Simcoe	10 g	5 day(s)	13.2 %
Dry Hop	Centennial	30 g	5 day(s)	10.5 %