

# Fruit Session IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **32.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (89.3%)	82 %	4
Grain	Weyermann - Carapils	0.6 kg (10.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Cascade	10 g	10 min	6 %
Boil	Citra	10 g	10 min	12 %
Boil	Cascade	10 g	5 min	6 %
Boil	Citra	10 g	5 min	12 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Cascade	10 g	0 min	6 %
Dry Hop	Cascade	20 g	5 day(s)	6 %
Dry Hop	Citra	20 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis