

## Sesion IPA

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **7.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.7 kg (63.2%)	79 %	6
Grain	Pilzneński	0.5 kg (18.6%)	81 %	4
Grain	Strzegom Karmel 150	0.24 kg (8.9%)	75 %	150
Grain	Płatki owsiane	0.25 kg (9.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	2 g	60 min	13 %
Aroma (end of boil)	Ahtanum	10 g	30 min	5 %
Aroma (end of boil)	Simcoe	10 g	30 min	13.2 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Dry Hop	Ahtanum	20 g	5 day(s)	5 %
Dry Hop	Amarillo	15 g	5 day(s)	9.5 %
Dry Hop	Simcoe	20 g	5 day(s)	13.2 %
Dry Hop	orbit	15 g	5 day(s)	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	12 g	Danstar