

Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1 kg (34.5%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.8 kg (27.6%) | 79 % | 16 |
| Grain | Pszeniczny | 0.5 kg (17.2%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (17.2%) | 80 % | 2 |
| Grain | Rice, Flaked | 0.1 kg (3.4%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | lunga | 8 g | 60 min | 11 % |
| Boil | lunga | 10 g | 30 min | 11 % |
| Aroma (end of boil) | Cascade PL | 10 g | 5 min | 5.2 % |
| Dry Hop | Citra | 15 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-04 | Ale | Dry | 11 g | --- |