

Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5.2 kg (47.3%) | 81 % | 5 |
| Grain | Weyermann - Wiedeński | 4 kg (36.4%) | 80 % | 7.5 |
| Grain | Weyermann - Carahell | 1 kg (9.1%) | 77 % | 26 |
| Grain | Weyermann pszeniczny jasny | 0.8 kg (7.3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Galaxy | 12.5 g | 60 min | 15 % |
| Boil | Motueka | 50 g | 15 min | 7 % |
| Boil | Amarillo | 50 g | 10 min | 9.5 % |
| Boil | Galaxy | 62.5 g | 5 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 22.2 g | Safale |