

## Session IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **41**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **36.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **29.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 7.27 kg (100%) | 80 %  | 5   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Centennial | 50 g   | 60 min   | 9.4 %      |
| Boil                | Cascade    | 10 g   | 30 min   | 5.8 %      |
| Boil                | Cascade    | 20 g   | 15 min   | 5.8 %      |
| Aroma (end of boil) | Amarillo   | 100 g  | 0 min    | 7.8 %      |
| Dry Hop             | Azacca     | 200 g  | 4 day(s) | 14 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 23 g   | ---        |