

Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilsner Malz Best | 2.5 kg (62.5%) | 81 % | 3 |
| Grain | Weizenmalz Best | 0.2 kg (5%) | 82 % | 4 |
| Grain | Carahell Best | 0.2 kg (5%) | 75 % | 30 |
| Grain | Carapils Best | 0.3 kg (7.5%) | 75 % | 5 |
| Grain | Dinkelmalz | 0.2 kg (5%) | --- % | 6 |
| Grain | Platki owsiane | 0.5 kg (12.5%) | 85 % | 3 |
| Grain | Wheat, Flaked | 0.1 kg (2.5%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Whirlpool | Simcoe | 20 g | 15 min | 12.6 % |
| Whirlpool | Galaxy | 20 g | 15 min | 15 % |
| Whirlpool | Citra | 20 g | 15 min | 13.6 % |
| Whirlpool | Amarillo | 20 g | 15 min | 8.7 % |
| Whirlpool | Centennial | 20 g | 15 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------------|-------------|---------------|-------------------|
| Wyeast - 1056 American Ale | Ale | Culture | 20 g | Wyeast Labs |