

## Session IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **33.8 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **28.6 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.1%)	80 %	5
Grain	płatki jęczmienne	1 kg (18.5%)	60 %	4
Grain	Carabody Viking Malt	0.2 kg (3.7%)	80 %	6
Sugar	Glukoza	0.2 kg (3.7%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	40 min	13 %
Aroma (end of boil)	Sorachi Ace	30 g	0 min	10 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Centennial	100 g	2 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Liquid	1200 ml	White Labs