

## Session ipa

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **49**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (57.7%)	81 %	4
Grain	Monachijski	0.15 kg (4.8%)	80 %	16
Grain	red active	0.45 kg (14.4%)	80 %	35
Grain	Pszeniczny	0.3 kg (9.6%)	85 %	4
Grain	Karmelowy żytni Strzegom	0.075 kg (2.4%)	75 %	150
Grain	caramel pale	0.045 kg (1.4%)	80 %	8
Grain	Płatki owsiane	0.3 kg (9.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	30 g	20 min	15.3 %
Boil	Strata	50 g	5 min	13.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	200 ml	---