

## Session IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **63**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (90.9%)	81 %	5
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	14.4 %
Whirlpool	Chinook	50 g	20 min	13 %
Dry Hop	Mosaic	100 g	3 day(s)	12.3 %
Dry Hop	Chinook	50 g	3 day(s)	13 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc-T	2.86 g	Boil	10 min

Water Agent	CaCl <sub>2</sub>	7.64 g	Mash	60 min
Water Agent	Lactic Acid	7.64 g	Mash	60 min