

Session IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **7.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (75%)	85 %	7
Grain	Viking Munich Malt	0.5 kg (12.5%)	78 %	18
Grain	Caramel/Crystal Malt - 150L	0.3 kg (7.5%)	78 %	142
Grain	Pszeniczny	0.2 kg (5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Cascade	10 g	30 min	6 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Cascade	35 g	0 min	6 %
Aroma (end of boil)	Mosaic	35 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale