

## session ipa

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **63**
- SRM **3.4**
- Style **American Pale Ale**

### 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (44.4%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (11.1%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	9.5 %
Boil	Mosaic	20 g	15 min	12 %
Boil	Amarillo	20 g	15 min	8.8 %
Aroma (end of boil)	Mosaic	80 g	5 min	12 %
Aroma (end of boil)	Amarillo	30 g	5 min	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	250 ml	Fermentum Mobile