

## session ipa

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **62 C**, Time **80 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **0 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cashmere	20 g	15 min	7.3 %
Aroma (end of boil)	Huell Melon	20 g	15 min	6.2 %
Aroma (end of boil)	U1/108	20 g	15 min	17.7 %
Dry Hop	Cashmere	30 g	3 day(s)	7.3 %
Dry Hop	Huell Melon	30 g	3 day(s)	6.2 %
Dry Hop	U1/108	30 g	3 day(s)	17.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min