

## Session ipa

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **39**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (85.1%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (6.4%)	75 %	30
Grain	Strzegom Pszeniczny	0.4 kg (8.5%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	13.6 %
Boil	Galaxy	10 g	20 min	13.6 %
Boil	Simcoe	15 g	15 min	13.6 %
Whirlpool	Simcoe	15 g	5 min	13.2 %
Whirlpool	Nelson Sauvign	15 g	0 min	11 %
Dry Hop	Nelson Sauvign	35 g	4 day(s)	11 %
Dry Hop	Galaxy	30 g	4 day(s)	13.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis