

session IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **5.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Abbey Castle	0.4 kg (12.1%)	80 %	45
Grain	Słód pszeniczny Bestmalz	0.6 kg (18.2%)	82 %	5
Grain	Weyermann - Carapils	0.3 kg (9.1%)	78 %	4
Grain	Pilzneński	2 kg (60.6%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	30 min	11.3 %
Dry Hop	Mosaic	35 g	2 day(s)	10 %
Dry Hop	Citra	60 g	2 day(s)	12 %
Dry Hop	Nelson Sauvignon	15 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	fermentis

Notes

- zacieranie standard 66-68°C - 1h
Aug 24, 2019, 10:15 AM