

session ipa nowe chniele

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (54.5%) | 80 % | 5 |
| Grain | Pilzneński | 2.5 kg (45.5%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | sabro | 10 g | 20 min | 15 % |
| Boil | Cascade | 10 g | 20 min | 7.1 % |
| Aroma (end of boil) | sabro | 10 g | 2 min | 15 % |
| Aroma (end of boil) | cascade | 10 g | 2 min | 7.1 % |
| Whirlpool | sabro | 30 g | 30 min | 15 % |
| Whirlpool | Cascade | 30 g | 30 min | 7.1 % |
| Dry Hop | Cascade | 50 g | 5 day(s) | 7.1 % |

Yeasts

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