

## Session IPA (Warrior, Citra, Mosaic) - BartJan [5]

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **58**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss --- %
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.36 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **18.5 liter(s)**

### Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **13 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%)  | 80 %  | 5   |
| Grain | Bestmalz Carmel Pils | 0.5 kg (9.1%) | 75 %  | 5   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Warrior | 20 g   | 60 min   | 14.2 %     |
| Boil    | Warrior | 10 g   | 25 min   | 14.2 %     |
| Boil    | Warrior | 10 g   | 25 min   | 13.5 %     |
| Dry Hop | Mosaic  | 50 g   | 3 day(s) | 11.8 %     |
| Dry Hop | Citra   | 50 g   | 3 day(s) | 13.6 %     |

### Yeasts

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