

## 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