

## Session NS&Grape IPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.72 kg (61.4%)	81 %	4
Grain	Monachijski	0.28 kg (10%)	80 %	16
Grain	Pszenica niesłodowana	0.8 kg (28.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10 %
Whirlpool	Nelson Sauvín	50 g	1 min	11 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Oslo	Ale	Slant	30 ml	---