

SÓJKA - SESSION IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.7 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Smaragd	70 g	60 min	3.9 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Barbe Rouge	50 g	7 day(s)	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar