

## Session IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (45.5%) | 85 %   | 7   |
| Grain | Briess - Pilsen Malt      | 2 kg (36.4%)   | 80.5 % | 2   |
| Grain | Abbey Malt Weyermann      | 1 kg (18.2%)   | 75 %   | 45  |

### Hops

| Use for    | Name     | Amount | Time   | Alpha acid |
|------------|----------|--------|--------|------------|
| First Wort | Chinook  | 10 g   | 60 min | 13 %       |
| Boil       | Simcoe   | 20 g   | 10 min | 13.2 %     |
| Boil       | Simcoe   | 30 g   | 5 min  | 13.2 %     |
| Whirlpool  | Amarillo | 50 g   | 20 min | 9.5 %      |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 100 ml | Fermentum Mobile |