Hbc Session IPA

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **69**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg *(94.6%)*	79 %	6
Grain	Caramel/Crystal Malt - 60L	0.2 kg *(5.4%)*	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hbc 742	40 g	60 min	9.3 %
Boil	Hbc 742	30 g	30 min	9.3 %
Aroma (end of boil)	Hbc 742	30 g	0 min	9.3 %
Dry Hop	Hbc 742	50 g	7 day(s)	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis