

Session IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **51**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **42 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **60 min** at **65C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (75.7%)	80 %	5
Grain	Žytni	0.5 kg (13.5%)	85 %	8
Grain	Płatki owsiane	0.4 kg (10.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Nelson Sauvin	15 g	25 min	11 %
Boil	Nelson Sauvin	15 g	15 min	11 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale