

## Session IPA

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **42**
- SRM **3.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.5 liter(s)**

### Steps

- Temp **67 C**, Time **75 min**
- Temp **75.6 C**, Time **10 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **75.6C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.9 kg (87.9%)	80 %	5
Grain	Platki owsiane	0.4 kg (12.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Mosaic	10 g	45 min	10 %
Dry Hop	Columbus/Tomahawk/Zeus	35 g	3 day(s)	15.5 %
Dry Hop	Mosaic	40 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---