Single Hop Session IPA Amora Pretta

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.66 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **37.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **29.3 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **77C**
- Sparge using **28.2 liter(s)** of **76C** water or to achieve **49.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg *(75%)*	80 %	5
Grain	Płatki pszeniczne	0.5 kg *(6.3%)*	60 %	3
Grain	płatki żytnie	0.5 kg *(6.3%)*	60 %	5
Grain	Briess - Wheat Malt, White	1 kg *(12.5%)*	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	amora	36 g	55 min	9 %
Boil	AMERA PRETA	54 g	5 min	7.4 %
Aroma (end of boil)	AMERA PRETA	54 g	0 min	7.4 %
Whirlpool	AMERA PRETA	54 g	20 min	7.4 %
Dry Hop	AMERA PRETA	144 g	4 day(s)	7.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	20.7 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.