

## Session Cold IPA #1

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **3.6**
- 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 **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Rice, Flaked	1 kg (16.7%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	30 g	5 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus	30 g	5 min	15.5 %
Dry Hop	Motueka	50 g	3 day(s)	7 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
diamond lager	Lager	Dry	22 g	lallemand