

# IPA sesyjna pijalna mniam mniam

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **2.9**

## Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **10.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.3 liter(s)**

## Fermentables

| Type  | Name                       | Amount          | Yield  | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 0.75 kg (40.1%) | 80.5 % | 3   |
| Grain | Pszeniczny                 | 0.75 kg (40.1%) | 85 %   | 4   |
| Grain | płatki jęczmienne          | 0.12 kg (6.4%)  | 60 %   | 4   |
| Sugar | maltodekstryna             | 0.25 kg (13.4%) | 80 %   | 1   |

## Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | Ekuanot      | 1 g    | 60 min   | 14 %       |
| Whirlpool | Ekuanot      | 14 g   | 10 min   | 14 %       |
| Whirlpool | hbc 638      | 15 g   | 10 min   | 14 %       |
| Dry Hop   | Citra Cryo   | 25 g   | 3 day(s) | 22.6 %     |
| Dry Hop   | Ekuanot      | 35 g   | 3 day(s) | 14 %       |
| Dry Hop   | Idaho 7 cryo | 25 g   | 3 day(s) | 24 %       |
| Dry Hop   | hbc 638      | 35 g   | 3 day(s) | 14 %       |