

MAJOWA SESJA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **15 min**
- Temp **80 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **76C**
- Keep mash **0 min** at **80C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (63.6%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (9.1%) | 61 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (9.1%) | 80 % | 2 |
| Grain | Barley, Flaked | 0.5 kg (9.1%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Galaxy | 20 g | 0 min | 15 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Whirlpool | Nectaron | 20 g | 0 min | 12 % |
| Dry Hop | Galaxy | 30 g | 7 day(s) | 15 % |
| Dry Hop | Nectaron | 30 g | 3 day(s) | 12 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------|-----|--------|---------|------------|
| WLP067 - Coastal Haze | Ale | Liquid | 1000 ml | White Labs |
|-----------------------|-----|--------|---------|------------|