

## Sesion AIPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **123**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.15 kg (25.6%)	80 %	4
Grain	Żytni	0.25 kg (5.6%)	85 %	8
Grain	Weyermann - Carared	0.1 kg (2.2%)	75 %	45
Grain	Płatki owsiane	0.4 kg (8.9%)	85 %	3
Grain	Viking Pale Ale malt	2.6 kg (57.8%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	30 g	60 min	10 %
Boil	Citra	10 g	30 min	12 %
Boil	Citra	10 g	15 min	12 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Boil	Cascade	10 g	30 min	6 %
Boil	Cascade	10 g	15 min	6 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Boil	Centennial	10 g	30 min	10.5 %
Boil	Centennial	10 g	15 min	10.5 %
Aroma (end of boil)	Centennial	10 g	5 min	10.5 %
Boil	Mosaic	15 g	30 min	10 %
Boil	Mosaic	15 g	15 min	10 %
Aroma (end of boil)	Mosaic	15 g	5 min	10 %
Dry Hop	Willamette	30 g	4 day(s)	5 %

Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %
Dry Hop	Mosaic	15 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis