

## Sesion Cipa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **4.7**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Viking Wheat Malt	1 kg (14.3%)	83 %	5
Grain	Rye Malt	0.5 kg (7.1%)	63 %	10
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	60 min	18 %
Boil	Nelson Sauvín	15 g	20 min	11 %
Boil	Nelson Sauvín	20 g	25 min	11 %
Dry Hop	Topaz	40 g	6 day(s)	18 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	17 g	Fermentis