

## Session na grubo

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **63**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (60.9%)	81 %	4
Grain	Briess - Pale Ale Malt	2 kg (34.8%)	80 %	7
Grain	Weyermann - Carapils	0.25 kg (4.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Whirlpool	Citra	100 g	20 min	12 %
Whirlpool	Nelson Sauvignon	50 g	20 min	11 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Nelson Sauvignon	100 g	2 day(s)	11 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Slant	200 ml	White Labs