

Sesyjna AIPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 1 kg (23.8%) | 78 % | 6 |
| Grain | Pilzneński | 3 kg (71.4%) | 81 % | 4 |
| Grain | Caramel/Crystal Malt - 40L | 0.2 kg (4.8%) | 74 % | 79 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Citra | 30 g | 5 min | 13.5 % |
| Boil | Chinook | 10 g | 30 min | 11.3 % |
| Boil | Citra | 10 g | 30 min | 13.5 % |
| Aroma (end of boil) | Mosaic | 20 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |