

# sesyjna ipa

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **50**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny Barke® pilzneński 2,5-4,5 EBC Weyermann	2 kg (36.4%)	80.5 %	4
Grain	Abbey Malt Weyermann	1 kg (18.2%)	75 %	45
Grain	Weyermann pszeniczny jasny	2 kg (36.4%)	82 %	6
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12 %
Aroma (end of boil)	Zythos	30 g	5 min	11 %
+wirpool				
Aroma (end of boil)	Vic Secret	30 g	5 min	19.8 %
+wirpool				
Dry Hop	Talus HBC 692	50 g	5 day(s)	9.3 %
Dry Hop	Zythos	30 g	5 day(s)	11 %
Dry Hop	Vic Secret	30 g	5 day(s)	19.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
K.9 Kveik Ebbegarden	Ale	Slant	100 ml	---