

## sesyjna ipa

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **38**
- SRM **4.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (100%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	15 min	10 %
Whirlpool	Mosaic	50 g	20 min	10 %
Dry Hop	Mosaic	200 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---