

# Sesyjna IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- 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 **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (42.9%)	85 %	7
Grain	Strzegom Pilzneński	2 kg (28.6%)	80 %	4
Grain	Płatki pszeniczne	2 kg (28.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	40 g	60 min	6.2 %
Boil	Ahtanum	30 g	15 min	5 %
Boil	Ella (AUS)	20 g	5 min	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11 g	Fermentis

## Notes

- Warka będzie podzielona najprawdopodobniej na trzy części.  
Do pierwszej części zostanie dodanych kokos.  
Do 2 będą dodane porzeczki.  
Trzeciej część zostanie normalne, ewentualnie jak mnie najdzie dorzucę coś na aromat.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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