

# Sesyjna IPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **22**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (88.9%)	80 %	5
Grain	Płatki owsiane	0.3 kg (7.4%)	60 %	3
Grain	Słód pszeniczny Bestmalz	0.15 kg (3.7%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Azacca	20 g	5 min	14 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Azacca	30 g	4 day(s)	14 %
Dry Hop	Mandarina Bavaria	50 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis