

# Sesyjna IPKA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.7 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **7.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (74.4%)	80 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.5 kg (20.7%)	80 %	4
Grain	Płatki owsiane	0.12 kg (5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	10.5 %
Boil	Centennial	10 g	10 min	10.5 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Dry Hop	Citra	30 g	8 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	11 g	---