

# Sesyjne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **55**
- SRM **10.2**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (84.5%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (14.1%)	79 %	22
Grain	Strzegom Czekoladowy 1200	0.1 kg (1.4%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	30 g	60 min	11.8 %
Aroma (end of boil)	Dr Rudi	20 g	20 min	11.8 %
Aroma (end of boil)	Ella (AUS)	27 g	20 min	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale T-58	Ale	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	10 g	Boil	20 min
Spice	Cynamon	10 g	Boil	20 min