

# Sesyjne IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (71.4%)	80 %	5
Grain	Viking Wheat Malt	1 kg (28.6%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cryo Loral	3 g	60 min	23.2 %
Aroma (end of boil)	Cryo Loral	12 g	10 min	23.2 %
Aroma (end of boil)	Loral	30 g	10 min	1.9 %
Dry Hop	Cryo Loral	13 g	3 day(s)	23.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	20 ml	FM