

Sesyjne IPA na wakacje

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **45**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (83.3%)	80 %	5
Grain	Strzegom Karmel 150	0.3 kg (6.3%)	75 %	150
Grain	Strzegom Pszeniczny	0.5 kg (10.4%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	15 g	60 min	17 %
Boil	Waimea	10 g	30 min	17 %
Boil	Orbit	10 g	10 min	9.8 %
Aroma (end of boil)	Waimea	15 g	0 min	17 %
Aroma (end of boil)	Orbit	20 g	0 min	9.8 %
Aroma (end of boil)	Summer	35 g	0 min	6.4 %
Dry Hop	Waimea	10 g	4 day(s)	17 %
Dry Hop	Vic Secret	50 g	4 day(s)	16.3 %
Dry Hop	Orbit	20 g	4 day(s)	9.8 %
Dry Hop	Summer	15 g	---	6.4 %