

# Sesyjny polski chłod

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.4 kg (71.6%)	81 %	4
Grain	Rice, Flaked	0.4 kg (8.4%)	70 %	2
Sugar	Cane (Beet) Sugar	0.35 kg (7.4%)	100 %	0
Grain	Rice skleikowany	0.6 kg (12.6%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	27 g	60 min	11 %
Whirlpool	Zibi	100 g	1 min	10 %
Dry Hop	Amora Pręta	25 g	2 day(s)	10 %
Dry Hop	2/20	50 g	2 day(s)	10 %