

Seszyn

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **46**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 5 kg (100%) | 80.5 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 25 g | 30 min | 12.3 % |
| Boil | Nelson Sauvín | 25 g | 15 min | 12.3 % |
| Boil | Nelson Sauvín | 25 g | 2 min | 12.3 % |
| Whirlpool | Nelson Sauvín | 25 g | 0 min | 12.3 % |
| Dry Hop | Nelson Sauvín | 100 g | 1 day(s) | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |