

SEsyjna IPA KW - prima 5

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **2.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1897.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **780 liter(s)**
- Total mash volume **1040 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 200 kg (64.5%) | 80.5 % | 2 |
| Grain | Rye, Flaked | 10 kg (3.2%) | 78.3 % | 4 |
| Grain | Oats, Flaked | 50 kg (16.1%) | 80 % | 2 |
| Adjunct | Wheat, Flaked | 50 kg (16.1%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Whirlpool | Mosaic | 1000 g | 20 min | 10 % |
| Whirlpool | Chinook | 1000 g | 20 min | 13 % |
| Whirlpool | Citra | 1000 g | 20 min | 12 % |
| Boil | Columbus/Tomahawk/Zeus | 300 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| s33 | Ale | Dry | 1000 g | --- |