Sosenka (sesyjna hazy ipa)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **---**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **31.4 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **25.7 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg *(87.7%)*	80.5 %	4
Grain	Pszeniczny	0.2 kg *(3.5%)*	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg *(8.8%)*	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	50 g	0 min	13.2 %
30min w 70°C				
Whirlpool	Eclipse	25 g	0 min	16 %
30min w 70°C				
Dry Hop	Chinook	25 g	7 day(s)	13 %
2 dzień fermentacji chmiel na biotransformację				
Dry Hop	Eclipse	25 g	7 day(s)	16 %
2 dzień fermentacji chmiel na biotransformację				
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %
Dry Hop	Eclipse	50 g	3 day(s)	16 %

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Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11.5 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Spice	Pedy sosny	200 g	Boil	25 min
Water Agent	Węglan wapnia	6 g	Mash	1 min

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