

MAJOWA SESJA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **76 C**, Time **15 min**
- Temp **80 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **76C**
- Keep mash **0 min** at **80C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (9.1%)	61 %	5
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	2
Grain	Barley, Flaked	0.5 kg (9.1%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	20 g	0 min	15 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Nectarone	20 g	0 min	12 %
Dry Hop	Galaxy	30 g	7 day(s)	15 %
Dry Hop	Nectarone	30 g	3 day(s)	12 %
Dry Hop	Citra	30 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP067 - Coastal Haze	Ale	Liquid	1000 ml	White Labs
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