

## Sesion cipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **4.4**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (57.1%)  | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 2 kg (28.6%)  | 82 %  | 4   |
| Grain | Viking Wheat Malt    | 0.5 kg (7.1%) | 83 %  | 5   |
| Grain | Płatki owsiane       | 0.5 kg (7.1%) | 60 %  | 3   |

### Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Topaz | 20 g   | 60 min   | 18 %       |
| Boil                | Topaz | 10 g   | 15 min   | 18 %       |
| Boil                | Topaz | 10 g   | 15 min   | 18 %       |
| Aroma (end of boil) | Topaz | 15 g   | 10 min   | 18 %       |
| Dry Hop             | Topaz | 40 g   | 5 day(s) | 18 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 18 g   | Fermentis  |