

IPA sesyjna pijalna mniam mniam

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **3.1**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **10.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	0.75 kg (40.1%)	80.5 %	3
Grain	Pszeniczny	0.75 kg (40.1%)	85 %	4
Grain	płatki jęczmienne	0.12 kg (6.4%)	60 %	4
Sugar	maltodekstryna	0.25 kg (13.4%)	80 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	1 g	30 min	14 %
Whirlpool	Ekuanot	14 g	10 min	14 %
Whirlpool	hbc 638	15 g	10 min	14 %
Dry Hop	Citra Cryo	25 g	3 day(s)	22.6 %
Dry Hop	Ekuanot	35 g	3 day(s)	14 %
Dry Hop	Idaho 7 cryo	25 g	3 day(s)	24 %
Dry Hop	hbc 638	35 g	3 day(s)	14 %