

# 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 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew<br>American East<br>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  |