

# IPA Sebastiana05

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **58**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	5 kg (87.7%)	83 %	6
Grain	Pszeniczny	0.5 kg (8.8%)	85 %	4
Grain	Płatki owsiane	0.2 kg (3.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Amarillo	15 g	60 min	9.5 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Amarillo	10 g	20 min	9.5 %
Boil	Citra	30 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	---