

## Sesion IPA HB

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **66**
- SRM **3.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **3 %**
- Size with trub loss **39.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **44.7 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (87%)	80 %	5
Grain	płatki jęczmienne	0.7 kg (8.7%)	60 %	4
Sugar	Glukoza	0.35 kg (4.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	53 g	40 min	13 %
Boil	Sorachi Ace	50 g	2 min	10 %
Whirlpool	Centennial	175 g	10 min	10.5 %
Whirlpool	Sorachi Ace	50 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	2600 ml	Fermentum Mobile