

# Sesja

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **43**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (57.7%)	81 %	4
Grain	Płatki owsiane	0.2 kg (3.8%)	85 %	3
Grain	Viking Pale Ale malt	2 kg (38.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	30 g	45 min	7 %
Boil	Southern Cross	15 g	25 min	12 %
Aroma (end of boil)	Southern Cross	15 g	10 min	12 %
Aroma (end of boil)	WAI-ITI	15 g	10 min	4.1 %
Dry Hop	Motueka	30 g	7 day(s)	7 %
Dry Hop	WAI-ITI	15 g	7 day(s)	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis