

Session IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (81.8%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 % | 4 |
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 7.8 % |
| Boil | Saaz (Czech Republic) | 30 g | 15 min | 4.7 % |
| Dry Hop | Rakau (NZ) | 100 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |

Notes

- 50 min 66°C,
15 min 72°C
mash do 76
Mar 27, 2024, 12:13 PM