

Session na grubo

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **63**
- SRM **4.3**
- Style **American IPA**

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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (60.9%) | 81 % | 4 |
| Grain | Briess - Pale Ale Malt | 2 kg (34.8%) | 80 % | 7 |
| Grain | Weyermann - Carapils | 0.25 kg (4.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Whirlpool | Citra | 100 g | 20 min | 12 % |
| Whirlpool | Nelson Sauvignon | 50 g | 20 min | 11 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |
| Dry Hop | Nelson Sauvignon | 100 g | 2 day(s) | 11 % |
| Dry Hop | Galaxy | 50 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| WLP051 - California Ale V Yeast | Ale | Slant | 200 ml | White Labs |