

Sesyjka

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **56**
- SRM **8.2**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (79.2%)	80 %	4
Grain	Strzegom Pale Ale	0.7 kg (13.9%)	79 %	6
Grain	Caramel/Crystal Malt - 10L	0.35 kg (6.9%)	75 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	10 g	30 min	13 %
Boil	Centennial	10 g	30 min	10.5 %
Aroma (end of boil)	Centennial	30 g	2 min	10.5 %
Aroma (end of boil)	Simcoe	25 g	2 min	13.2 %
Dry Hop	Citra	40 g	5 day(s)	12 %
Dry Hop	Columbus/Tomahawk/Zeus	35 g	5 day(s)	15.5 %
Dry Hop	Mosaic	45 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale