

# Sesyjna Amora

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **66.2C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	2.5 kg (83.3%)	80 %	5
Grain	Briess - Wheat Malt, White	0.5 kg (16.7%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	5 g	60 min	9.9 %
Aroma (end of boil)	Amora Preta	20 g	5 min	9.9 %
Whirlpool	Amora Preta	25 g	0 min	9.9 %
Dry Hop	Amora Preta	50 g	5 day(s)	9.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	40 ml	White Labs