

# Sesyjna black ipa

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **56**
- SRM **13**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (82%)	85 %	7
Grain	Biscuit Malt	0.2 kg (8.2%)	79 %	45
Grain	Caramel/Crystal Malt - 40L	0.1 kg (4.1%)	74 %	79
Grain	Carafa II	0.07 kg (2.9%)	70 %	812
Grain	Strzegom Czekoladowy 1200	0.07 kg (2.9%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	5 g	60 min	17 %
Boil	Nugget	5 g	60 min	13 %
Aroma (end of boil)	Summit	10 g	10 min	17 %
Aroma (end of boil)	Nugget	10 g	10 min	13 %
Boil	Equinox	10 g	60 min	13.1 %
Aroma (end of boil)	Equinox	5 g	10 min	13.1 %
Dry Hop	Equinox	15 g	5 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis