

Sesyjny polski chłod

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.4 kg (71.6%) | 81 % | 4 |
| Grain | Rice, Flaked | 0.4 kg (8.4%) | 70 % | 2 |
| Sugar | Cane (Beet) Sugar | 0.35 kg (7.4%) | 100 % | 0 |
| Grain | Rice skleikowany | 0.6 kg (12.6%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | lunga | 27 g | 60 min | 11 % |
| Whirlpool | Zibi | 100 g | 1 min | 10 % |
| Dry Hop | Amora Pręta | 25 g | 2 day(s) | 10 % |
| Dry Hop | 2/20 | 50 g | 2 day(s) | 10 % |