

## #14 Restkeusz Session IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **10.7**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	PE polding jasne	1.7 kg (45.3%)	78 %	20
Liquid Extract	PE polding ale	1.7 kg (45.3%)	78 %	40
Grain	Karmelowy ciemny 30EBC	0.35 kg (9.3%)	77 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.2 %
Boil	Motueka	5 g	15 min	8.2 %
Boil	Sabro	5 g	15 min	12.2 %
Boil	East Kent Goldings	5 g	15 min	6.2 %
Aroma (end of boil)	Motueka	5 g	1 min	8.2 %
Aroma (end of boil)	Sabro	5 g	1 min	12.2 %
Aroma (end of boil)	East Kent Goldings	5 g	1 min	6.2 %
Dry Hop	Motueka	15 g	7 day(s)	8.2 %
Dry Hop	Sabro	15 g	7 day(s)	12.2 %
Dry Hop	East Kent Goldings	15 g	7 day(s)	6.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa	Ale	Slant	150 ml	wlasne