

## #34 Session Ipa

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **17**
- SRM **8.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Fermentables

| Type           | Name             | Amount         | Yield | EBC |
|----------------|------------------|----------------|-------|-----|
| Liquid Extract | Polding pale ale | 1.3 kg (45.6%) | 78 %  | 50  |
| Liquid Extract | polding jasne    | 1.3 kg (45.6%) | 78 %  | 20  |
| Grain          | cookie           | 0.25 kg (8.8%) | 81 %  | 4   |

### Hops

| Use for             | Name           | Amount | Time     | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil                | Chinook PL     | 10 g   | 60 min   | 8.8 %      |
| Boil                | Eliksir        | 10 g   | 20 min   | 2.5 %      |
| Boil                | Styrian Dragon | 10 g   | 10 min   | 8.1 %      |
| Aroma (end of boil) | Styrian Dragon | 10 g   | 1 min    | 8.1 %      |
| Aroma (end of boil) | Eliksir        | 10 g   | 1 min    | 2.5 %      |
| Dry Hop             | Styrian Dragon | 10 g   | 4 day(s) | 8.1 %      |
| Dry Hop             | Styrian Dragon | 20 g   | 4 day(s) | 8.1 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Fermentis  |

### Notes

- w 4 dniu fermentacji zbieranie gestwy i dodanie chmielu na 4 dni fermentacji. w 8 dniu przelac na cicha, w 12 dniu dodać chmiel na cicha i zmierzyc blg, w 16 dniu do butelkowania  
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