

# Sesaion IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **44**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód monachijski	1 kg (25%)	79 %	15
Grain	Strzegom Pale Ale	1 kg (25%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo USA	25 g	30 min	8.8 %
Boil	Ahtanum	35 g	10 min	3.4 %
Boil	Waimea	25 g	10 min	17.4 %
Boil	Amarillo USA	25 g	0 min	8.8 %
Dry Hop	Amarillo USA	25 g	3 day(s)	8.8 %
Dry Hop	Waimea	25 g	3 day(s)	17.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	kaffir	4 g	Secondary	3 day(s)
Water Agent	Gips Piwowarski	3 g	Mash	75 min
Fining	Mech Irlandzki	6 g	Boil	15 min