

Sesion AIPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **123**
- SRM **4.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.15 kg (25.6%) | 80 % | 4 |
| Grain | Żytni | 0.25 kg (5.6%) | 85 % | 8 |
| Grain | Weyermann - Carared | 0.1 kg (2.2%) | 75 % | 45 |
| Grain | Płatki owsiane | 0.4 kg (8.9%) | 85 % | 3 |
| Grain | Viking Pale Ale malt | 2.6 kg (57.8%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 30 g | 60 min | 10 % |
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |
| Boil | Amarillo | 10 g | 30 min | 9.5 % |
| Boil | Amarillo | 10 g | 15 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 10 g | 5 min | 9.5 % |
| Boil | Cascade | 10 g | 30 min | 6 % |
| Boil | Cascade | 10 g | 15 min | 6 % |
| Aroma (end of boil) | Cascade | 10 g | 5 min | 6 % |
| Boil | Centennial | 10 g | 30 min | 10.5 % |
| Boil | Centennial | 10 g | 15 min | 10.5 % |
| Aroma (end of boil) | Centennial | 10 g | 5 min | 10.5 % |
| Boil | Mosaic | 15 g | 30 min | 10 % |
| Boil | Mosaic | 15 g | 15 min | 10 % |
| Aroma (end of boil) | Mosaic | 15 g | 5 min | 10 % |
| Dry Hop | Willamette | 30 g | 4 day(s) | 5 % |

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|---------|------------|------|----------|--------|
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 6 % |
| Dry Hop | Centennial | 30 g | 4 day(s) | 10.5 % |
| Dry Hop | Mosaic | 15 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |