

## Sesyjna ipa Browar DwaKuce #

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **52**
- SRM **3.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **90 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **96.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **110.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **72.5 liter(s)**
- Total mash volume **93.2 liter(s)**

### Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **72.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **58.6 liter(s)** of **76C** water or to achieve **110.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking	12 kg (58%)	80 %	4
Grain	Pszeniczny Viking	4 kg (19.3%)	81 %	6
Grain	Pale Ale Weyermann	2 kg (9.7%)	85 %	7
Grain	Płatki owsiane	2.7 kg (13%)	60 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	150 g	45 min	12.8 %
Whirlpool	Azacca	100 g	15 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	800 ml	safe