

sesyjniak

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Płatki pszeniczne | 0.7 kg (15.9%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.7 kg (15.9%) | 85 % | 3 |
| Grain | Briess - Pale Ale Malt | 3 kg (68.2%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Mosaic | 10 g | 60 min | 12.2 % |
| Boil | Mosaic | 15 g | 10 min | 12.2 % |
| Whirlpool | Mosaic | 25 g | 1 min | 12.2 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |