

# Seszyn

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.6**
- Style **American Pale Ale**

## 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

| Type    | Name                | Amount       | Yield | EBC |
|---------|---------------------|--------------|-------|-----|
| Grain   | Weyermann - Eraclea | 4 kg (80%)   | 81 %  | 4   |
| Grain   | Płatki owsiane      | 0.8 kg (16%) | 60 %  | 3   |
| Adjunct | Maltodekstryna      | 0.2 kg (4%)  | 70 %  | 2   |

## Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Mash                | Zula            | 50 g   | 60 min   | 9.6 %      |
| Aroma (end of boil) | Elani           | 50 g   | 15 min   | 5.7 %      |
| Whirlpool           | Hallertau Blanc | 100 g  | 0 min    | 11 %       |
| Whirlpool           | CRYO Simcoe     | 25 g   | 0 min    | 11 %       |
| Dry Hop             | Nelson Sauvign  | 100 g  | 2 day(s) | 12.5 %     |
| Dry Hop             | CRYO Mosaic     | 25 g   | 2 day(s) | 11 %       |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |