

## #36 Session IPA

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **14**
- SRM **7.1**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	polding pale ale	1 kg (36.4%)	78 %	40
Liquid Extract	polding jasne	1.5 kg (54.5%)	78 %	20
Grain	Monachijski	0.25 kg (9.1%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	8.8 %
Boil	Triskel	10 g	20 min	3.2 %
Boil	Triskel	10 g	5 min	3.2 %
Aroma (end of boil)	Triskel	20 g	1 min	3.2 %
Dry Hop	Triskel	60 g	3 day(s)	3.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
04	Ale	Slant	100 ml	wlasne