

# kaskejd seszyn ipa

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **3.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **38.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.6 kg (75.4%)	80 %	4
Grain	Płatki jeczienne	0.5 kg (8.2%)	60 %	5
Grain	Pszeniczny	1 kg (16.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	30 min	12.1 %
Whirlpool	Cascade	50 g	10 min	5.8 %
Dry Hop	Cascade	150 g	4 day(s)	5.8 %