

## Letnie Sesyjne IPA v2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **71**
- SRM **11.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (87.2%)	82 %	35
Grain	Weyermann - Carahell	0.5 kg (12.8%)	77 %	25

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomahawk	10 g	60 min	14.3 %
Boil	Centennial	20 g	15 min	9.4 %
Boil	Citra	20 g	15 min	12.3 %
Boil	Mosaic	20 g	15 min	12.4 %
Whirlpool	Centennial	20 g	15 min	9.4 %
Whirlpool	Citra	20 g	15 min	12.3 %
Whirlpool	Mosaic	20 g	15 min	12.4 %
Dry Hop	Centennial	60 g	5 day(s)	9.4 %
Dry Hop	Citra	60 g	5 day(s)	12.3 %
Dry Hop	Mosaic	60 g	5 day(s)	12.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	Fermentis

### Notes

- Na start do 12L 1.7 kg pale ale.  
Steeping ziarna w 71\* przez 30 min.  
Chmilenie.  
Whirlpool w temp. 90\*C ?, dodać chmiel potem resztę ekstraktu (1.7 kg pale ale).  
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