

# SESJA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **66.4**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (43.2%)	80 %	45
Liquid Extract	WES ekstrakt słodowy ciemny	1.2 kg (43.2%)	80 %	700
Grain	Płatki owsiane	0.2 kg (7.2%)	85 %	3
Grain	Carafa III	0.05 kg (1.8%)	70 %	1204
Grain	Czekoladowy Bruntal	0.075 kg (2.7%)	60 %	788
Grain	VIKONGMALT pszenica prażona	0.05 kg (1.8%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	50 min	11.7 %
Boil	Cascade PL	15 g	30 min	8 %
Whirlpool	Lublin (Lubelski)	15 g	1 min	3 %
Dry Hop	Amarillo	22 g	10 day(s)	7.8 %
Dry Hop	Citra	13 g	10 day(s)	12.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Ziarna Kawy	10 g	Boil	10 min