

# Sesyjna AIPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **1.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jasny	3.4 kg (76%)	--- %	---
Grain	Płatki owsiane	0.4 kg (8.9%)	85 %	3
Grain	Carahell	0.15 kg (3.4%)	77 %	26
Grain	Weyermann - Carapils	0.15 kg (3.4%)	78 %	4
Grain	Viking Pale Ale malt	0.375 kg (8.4%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
KVEIK VOSS Lelemand	Ale	Dry	11 g	Lalemand