

## Sesyną apa

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **53**
- SRM **3.9**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (88.9%)	82 %	4
Grain	Płatki owsiane	0.35 kg (7.8%)	60 %	3
Grain	Abbey Castle	0.15 kg (3.3%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	16 g	60 min	12 %
Aroma (end of boil)	Citra	14 g	20 min	12 %
Aroma (end of boil)	Centennial	15 g	20 min	10.5 %
Whirlpool	Mosaic	30 g	20 min	10 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Ekuanot	30 g	5 day(s)	14 %
Dry Hop	Centennial	40 g	5 day(s)	10.5 %