

Sesyjna ipa Browar DwaKuce

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **52**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **90 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **96.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **110.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **72.5 liter(s)**
- Total mash volume **93.2 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **72.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **58.6 liter(s)** of **76C** water or to achieve **110.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pilzneński Viking | 12 kg (58%) | 80 % | 4 |
| Grain | Pszeniczny Viking | 4 kg (19.3%) | 81 % | 6 |
| Grain | Pale Ale Weyermann | 2 kg (9.7%) | 85 % | 7 |
| Grain | Płatki owsiane | 2.7 kg (13%) | 60 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Simcoe | 150 g | 45 min | 12.8 % |
| Whirlpool | Azacca | 100 g | 15 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 800 ml | safe |