

# Seszyn

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **46**
- SRM **3.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	5 kg (100%)	80.5 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	25 g	30 min	12.3 %
Boil	Nelson Sauvín	25 g	15 min	12.3 %
Boil	Nelson Sauvín	25 g	2 min	12.3 %
Whirlpool	Nelson Sauvín	25 g	0 min	12.3 %
Dry Hop	Nelson Sauvín	100 g	1 day(s)	12.3 %

## Yeasts

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