

## #11 sesja v2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **139**
- SRM **4**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 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	Viking Pale Ale malt	2.5 kg (60%)	80 %	5
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (10%)	60 %	3
Grain	Pilzneński	1 kg (20%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	5 g	80 min	13.5 %
Boil	Magnum	25 g	60 min	13.5 %
Boil	Galaxy	30 g	10 min	15 %
Boil	Galaxy	30 g	5 min	15 %
Boil	Galaxy	30 g	0 min	15 %
Whirlpool	Galaxy	60 g	80 min	15 %