

#34 Session Ipa

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **17**
- SRM **8.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------|----------------|-------|-----|
| Liquid Extract | Polding pale ale | 1.3 kg (45.6%) | 78 % | 50 |
| Liquid Extract | polding jasne | 1.3 kg (45.6%) | 78 % | 20 |
| Grain | cookie | 0.25 kg (8.8%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Chinook PL | 10 g | 60 min | 8.8 % |
| Boil | Eliksir | 10 g | 20 min | 2.5 % |
| Boil | Styrian Dragon | 10 g | 10 min | 8.1 % |
| Aroma (end of boil) | Styrian Dragon | 10 g | 1 min | 8.1 % |
| Aroma (end of boil) | Eliksir | 10 g | 1 min | 2.5 % |
| Dry Hop | Styrian Dragon | 10 g | 4 day(s) | 8.1 % |
| Dry Hop | Styrian Dragon | 20 g | 4 day(s) | 8.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |

Notes

- w 4 dniu fermentacji zbieranie gestwy i dodanie chmielu na 4 dni fermentacji. w 8 dniu przelac na cicha, w 12 dniu dodać chmiel na cicha i zmierzyc blg, w 16 dniu do butelkowania
May 13, 2024, 10:25 PM