

Letnie Sesyjne IPA v2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **71**
- SRM **11.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (87.2%) | 82 % | 35 |
| Grain | Weyermann - Carahell | 0.5 kg (12.8%) | 77 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Tomahawk | 10 g | 60 min | 14.3 % |
| Boil | Centennial | 20 g | 15 min | 9.4 % |
| Boil | Citra | 20 g | 15 min | 12.3 % |
| Boil | Mosaic | 20 g | 15 min | 12.4 % |
| Whirlpool | Centennial | 20 g | 15 min | 9.4 % |
| Whirlpool | Citra | 20 g | 15 min | 12.3 % |
| Whirlpool | Mosaic | 20 g | 15 min | 12.4 % |
| Dry Hop | Centennial | 60 g | 5 day(s) | 9.4 % |
| Dry Hop | Citra | 60 g | 5 day(s) | 12.3 % |
| Dry Hop | Mosaic | 60 g | 5 day(s) | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 22 g | Fermentis |

Notes

- Na start do 12L 1.7 kg pale ale.
Steeping ziarna w 71* przez 30 min.
Chmilenie.
Whirlpool w temp. 90*C ?, dodać chmiel potem resztę ekstraktu (1.7 kg pale ale).
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