

## Sesion cipa

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **4.4**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Viking Pilsner malt	2 kg (28.6%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (7.1%)	83 %	5
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	10 g	60 min	18 %
Boil	Topaz	10 g	15 min	18 %
Boil	Topaz	10 g	15 min	18 %
Aroma (end of boil)	Topaz	40 g	5 min	18 %
Dry Hop	Topaz	30 g	5 day(s)	18 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	18 g	Fermentis