

## Sesja w centrum

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **52**
- SRM **3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	1.8 kg (90%)	80 %	4
Grain	Płatki owsiane	0.2 kg (10%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	8 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Mosaic	25 g	0 min	12 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Mosaic	25 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	30 ml	Wyeast Labs