

## Sesyjna IPA#4

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **3.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.8 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.2 kg (64%)	82 %	4
Grain	Weyermann - Pale Ale Malt	0.5 kg (10%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.4 kg (8%)	80 %	6
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3
Grain	Płatki żytnie	0.4 kg (8%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL	20 g	40 min	9 %
Boil	Citra	20 g	20 min	12.9 %
Boil	Amarillo	20 g	10 min	9.5 %
Dry Hop	Citra	60 g	3 day(s)	12.9 %
Dry Hop	Amarillo	60 g	3 day(s)	9.5 %
Boil	Citra	10 g	10 min	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	3 g	Mash	90 min
Water Agent	Gips piwowarski	4 g	Mash	90 min
Fining	Mech Irlandzki	4 g	Boil	10 min
Flavor	Wiśnie mrożone	1.6 g	Secondary	3 day(s)