

sesyjniak

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	0.7 kg (15.9%)	85 %	3
Grain	Płatki owsiane	0.7 kg (15.9%)	85 %	3
Grain	Briess - Pale Ale Malt	3 kg (68.2%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12.2 %
Boil	Mosaic	15 g	10 min	12.2 %
Whirlpool	Mosaic	25 g	1 min	12.2 %
Dry Hop	Citra	100 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis