

# Sesyjny kibel

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **50**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (87%)	80 %	4
Grain	płatki jęczmienne	0.5 kg (8.7%)	60 %	4
Grain	Weyermann - Carapils	0.25 kg (4.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Mosaic	20 g	20 min	10 %
Boil	Centennial	20 g	45 min	10.5 %