

# seszyn ipa

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **40**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (84.6%)	80 %	5
Grain	Pszeniczny	1 kg (15.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	15 g	60 min	14 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Aroma (end of boil)	Mosaic	25 g	10 min	10 %
Whirlpool	Amarillo	25 g	15 min	9.5 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Boil	60 min