

# Seszyn

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **79.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Eraclea	4 kg (85.1%)	81 %	4
Grain	Platki owsiane	0.5 kg (10.6%)	60 %	3
Adjunct	Maltodekstryna	0.2 kg (4.3%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Zula	70 g	60 min	9.6 %
Boil	Elani	25 g	15 min	5.7 %
Boil	Nelson Sauvignon	20 g	15 min	12.5 %
Whirlpool	Hallertau Blanc	50 g	0 min	11 %
Whirlpool	Nelson Sauvignon	30 g	0 min	12.5 %
Dry Hop	Elani	25 g	3 day(s)	5.7 %
Dry Hop	Hallertau Blanc	50 g	3 day(s)	11 %
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand