

# MAJOWA SESJA PL Chmiele

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4 kg (66.7%)	80.5 %	4
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (8.3%)	61 %	5
Grain	Płatki pszeniczne	0.5 kg (8.3%)	60 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Zombie	25 g	0 min	10.2 %
Whirlpool	EXP 2/20 ( PolishHops)	25 g	0 min	7.5 %
Dry Hop	Zombie	25 g	7 day(s)	10.2 %
Dry Hop	EXP 2/20 ( PolishHops)	25 g	7 day(s)	7.5 %
Dry Hop	Zombie	25 g	3 day(s)	10.2 %
Dry Hop	EXP 2/20 ( PolishHops)	25 g	3 day(s)	7.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Lalbrew POMONA	Ale	Dry	11 g	Lalbrew

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	chlorek wapnia	6 g	Mash	0 min