

Sesja w centrum PINTA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **87**
- SRM **3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.2 kg (54.5%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (13.6%) | 85 % | 3 |
| Grain | Pszeniczny | 0.7 kg (31.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Vic Secret | 15 g | 30 min | 18.5 % |
| Whirlpool | Ella | 25 g | 20 min | 15.4 % |
| Whirlpool | Simcoe | 25 g | 20 min | 13.3 % |
| Dry Hop | Vic Secret | 85 g | 2 day(s) | 18.5 % |
| Dry Hop | Ella (AUS) | 25 g | 2 day(s) | 15.4 % |
| Dry Hop | Simcoe | 25 g | 2 day(s) | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale | Liquid | 30 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloc T | 0.8 g | Boil | 15 min |