

IPA sesyjna pijalna mniam mniam

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **2.9**

Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **10.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 0.75 kg (40.1%) | 80.5 % | 3 |
| Grain | Pszeniczny | 0.75 kg (40.1%) | 85 % | 4 |
| Grain | płatki jęczmienne | 0.12 kg (6.4%) | 60 % | 4 |
| Sugar | maltodekstryna | 0.25 kg (13.4%) | 80 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Ekuanot | 1 g | 60 min | 14 % |
| Whirlpool | Ekuanot | 14 g | 10 min | 14 % |
| Whirlpool | hbc 638 | 15 g | 10 min | 14 % |
| Dry Hop | Citra Cryo | 25 g | 3 day(s) | 22.6 % |
| Dry Hop | Ekuanot | 35 g | 3 day(s) | 14 % |
| Dry Hop | Idaho 7 cryo | 25 g | 3 day(s) | 24 % |
| Dry Hop | hbc 638 | 35 g | 3 day(s) | 14 % |