

# Sesyjna AIPA

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **30**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	1 kg (23.8%)	78 %	6
Grain	Pilzneński	3 kg (71.4%)	81 %	4
Grain	Caramel/Crystal Malt - 40L	0.2 kg (4.8%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	5 min	13.5 %
Boil	Chinook	10 g	30 min	11.3 %
Boil	Citra	10 g	30 min	13.5 %
Aroma (end of boil)	Mosaic	20 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's