

SEsyjna IPA KW - prima 5

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **2.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1897.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **780 liter(s)**
- Total mash volume **1040 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	200 kg (64.5%)	80.5 %	2
Grain	Rye, Flaked	10 kg (3.2%)	78.3 %	4
Grain	Oats, Flaked	50 kg (16.1%)	80 %	2
Adjunct	Wheat, Flaked	50 kg (16.1%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	1000 g	20 min	10 %
Whirlpool	Chinook	1000 g	20 min	13 %
Whirlpool	Citra	1000 g	20 min	12 %
Boil	Columbus/Tomahawk/Zeus	300 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
s33	Ale	Dry	1000 g	---