

Sesyjna IPKA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.3 liter(s)**
- Total mash volume **9.7 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **7.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.8 kg (74.4%) | 80 % | 5 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 0.5 kg (20.7%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.12 kg (5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Centennial | 15 g | 60 min | 10.5 % |
| Boil | Centennial | 10 g | 10 min | 10.5 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 9.5 % |
| Dry Hop | Citra | 30 g | 8 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Us05 | Ale | Dry | 11 g | --- |