

# Sesyjne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **55**
- SRM **10.2**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt        | 6 kg (84.5%)  | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 1 kg (14.1%)  | 79 %  | 22   |
| Grain | Strzegom Czekoladowy 1200   | 0.1 kg (1.4%) | 68 %  | 1202 |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Dr Rudi    | 30 g   | 60 min | 11.8 %     |
| Aroma (end of boil) | Dr Rudi    | 20 g   | 20 min | 11.8 %     |
| Aroma (end of boil) | Ella (AUS) | 27 g   | 20 min | 14.6 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale T-58 | Ale  | Dry  | 12 g   | ---        |

## Extras

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Spice | Skórka pomarańczy | 10 g   | Boil    | 20 min |
| Spice | Cynamon           | 10 g   | Boil    | 20 min |