

# Sesyjny polski chłod

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 3.4 kg (71.6%) | 81 %  | 4   |
| Grain | Rice, Flaked      | 0.4 kg (8.4%)  | 70 %  | 2   |
| Sugar | Cane (Beet) Sugar | 0.35 kg (7.4%) | 100 % | 0   |
| Grain | Rice skleikowany  | 0.6 kg (12.6%) | 70 %  | 2   |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | lunga       | 27 g   | 60 min   | 11 %       |
| Whirlpool | Zibi        | 100 g  | 1 min    | 10 %       |
| Dry Hop   | Amora Pręta | 25 g   | 2 day(s) | 10 %       |
| Dry Hop   | 2/20        | 50 g   | 2 day(s) | 10 %       |