Sesja w centrum PINTA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **87**
- SRM **3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **8.8 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg *(54.5%)*	80 %	4
Grain	Płatki owsiane	0.3 kg *(13.6%)*	85 %	3
Grain	Pszeniczny	0.7 kg *(31.8%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	15 g	30 min	18.5 %
Whirlpool	Ella	25 g	20 min	15.4 %
Whirlpool	Simcoe	25 g	20 min	13.3 %
Dry Hop	Vic Secret	85 g	2 day(s)	18.5 %
Dry Hop	Ella (AUS)	25 g	2 day(s)	15.4 %
Dry Hop	Simcoe	25 g	2 day(s)	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	30 ml	Wyeast Labs

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	0.8 g	Boil	15 min