

#26 Skol! Session PA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **58**
- SRM **3.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **77C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 3.4 kg (79.1%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.9 kg (20.9%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Waimea | 18 g | 60 min | 17 % |
| Aroma (end of boil) | Waimea | 18 g | 20 min | 15.3 % |
| Aroma (end of boil) | Cascade | 22 g | 5 min | 6 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 100 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|-------|
| Spice | Jagody jałowca | 9 g | Boil | 5 min |
| Spice | Kolendra ziarenka | 1 g | Boil | 5 min |
| Spice | Cynamon laska | 2 g | Boil | 5 min |

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|-------|-----------------|-----|------|-------|
| Spice | Wanilia laska | 2 g | Boil | 5 min |
| Spice | Kardamon sztuki | 3 g | Boil | 5 min |