

## #28 Session Pale Ale

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **15**
- SRM **3.8**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.3 kg (60.5%)	82 %	4
Grain	Viking Wheat Malt	1 kg (26.3%)	83 %	5
Sugar	Milk Sugar (Lactose)	0.3 kg (7.9%)	76.1 %	0
Grain	Karmelowy Czerwony	0.2 kg (5.3%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	5 g	60 min	6 %
Boil	Sybilla	15 g	15 min	6 %
Boil	Sybilla	10 g	10 min	6 %
Boil	Sybilla	30 g	5 min	6 %
Dry Hop	Sybilla	40 g	2 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa US West Coast	Ale	Dry	10 g	---