

#70 Sesyjna Żytńia APA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **24**
- SRM **3.8**
- Style **American Pale 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.15 kg (30.2%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1.4 kg (36.7%) | 80 % | 5 |
| Grain | Żytńi | 1 kg (26.2%) | 85 % | 8 |
| Grain | Strzegom Monachijski typ II | 0.263 kg (6.9%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Calypso (USA)! | 10 g | 60 min | 14.7 % |
| Boil | Sorachi Ace (USA)! | 10 g | 20 min | 12.5 % |
| Aroma (end of boil) | Sorachi Ace (USA)! | 25 g | 0 min | 12.5 % |
| Aroma (end of boil) | Calypso (USA)! | 20 g | 0 min | 14.7 % |
| Dry Hop | Calypso (USA)! | 29 g | 3 day(s) | 14.7 % |
| Dry Hop | Sorachi Ace (USA)! | 25 g | 3 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |