

## #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 Pilznieński	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