

Session APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **37**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (77.8%) | 80 % | 4.5 |
| Grain | Strzegom Wiedeński | 0.75 kg (16.7%) | 79 % | 10 |
| Grain | Karmelowy Czerwony | 0.25 kg (5.6%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Chinook | 20 g | 30 min | 13 % |
| Whirlpool | Simcoe | 30 g | 0 min | 13.2 % |
| Dry Hop | Centennial | 100 g | 3 day(s) | 10.5 % |
| Boil | Columbus/Tomahawk/Zeus | 5 g | 20 min | 15.5 % |
| Boil | Simcoe | 15 g | 10 min | 13.2 % |