

## Session APA

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **34**
- SRM **5.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (58.5%)	80 %	20
Adjunct	Sok mandarynkowy	0.75 kg (36.6%)	8 %	---
Sugar	cukier	0.1 kg (4.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	10 g	60 min	7.7 %
Boil	Mandarina Bavaria	10 g	30 min	7.7 %
Aroma (end of boil)	Mandarina Bavaria	30 g	0 min	7.7 %