

## Session APA

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **19**
- SRM **2.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **40.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (33.9%)	80 %	4
Adjunct	Płatki owsiane	0.4 kg (6.8%)	85 %	3
Adjunct	płatki jęczmienne	0.5 kg (8.5%)	75 %	2
Grain	Pszeniczny	1 kg (16.9%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (33.9%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Dry Hop	Citra	20 g	6 day(s)	12 %
Dry Hop	Centennial	10 g	6 day(s)	10.5 %
Dry Hop	Cascade	20 g	6 day(s)	6 %
Boil	Citra	20 g	20 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11 g	Safale
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