

# sesyjny kwas

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **7 %**
- Size with trub loss **31.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **63 C**, Time **55 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **28 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **55 min** at **63C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **37.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Citra	20 g	3 min	12 %
Aroma (end of boil)	Amarillo	20 g	3 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Dry	11 g	---