Session Rye NEPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(39.7%)*	80 %	5
Grain	Strzegom Pilzneński	2 kg *(31.7%)*	80 %	4
Grain	Płatki owsiane	1 kg *(15.9%)*	85 %	3
Grain	Płatki zytnie	0.8 kg *(12.7%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Sorachi Ace	25 g	30 min	10 %
Whirlpool	Mosaic	30 g	30 min	10 %
Whirlpool	Chinook	30 g	30 min	13 %
Dry Hop	Sorachi Ace	75 g	3 day(s)	10 %
Dry Hop	Mosaic	70 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	40 ml	Fermentum Mobile

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Pozywa dla drozdzy	3 g	Boil	2 min