Session XPA

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **37**
- SRM **2.7**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **75 C**, Time **60 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **84.1C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **28.4 liter(s)** of **76C** water or to achieve **37.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(56.2%)*	80 %	5
Grain	Pszeniczny	0.575 kg *(12.9%)*	85 %	4
Grain	Pilzneński	0.375 kg *(8.4%)*	81 %	4
Grain	Płatki owsiane	0.8 kg *(18%)*	85 %	3
Grain	Płatki orkiszowe	0.2 kg *(4.5%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	10 g	30 min	13 %
Whirlpool	Mosaic	20 g	28 min	10 %
Dodanie na hop stand przy 90 stopniach.				
Whirlpool	Mosaic	70 g	25 min	10 %
Dodanie na hop stand przy 80 stopniach				
Dry Hop	Mosaic	200 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	15 g	Mash	60 min