

# American Biscuit Session Ale

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **50**
- SRM **5.9**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2 kg (66.7%)	83 %	6.5
Grain	Biscuit Malt	0.5 kg (16.7%)	79 %	50
Grain	Platki owsiane	0.5 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	12.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	15 min	12.4 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	1 min	12.4 %
Aroma (end of boil)	Citra	10 g	1 min	13.5 %
Dry Hop	Citra	30 g	3 day(s)	13.5 %
Dry Hop	Cascade	30 g	3 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- <https://www.piwo.org/forums/topic/25432-session-ipa-biscuit-ale/>  
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