

# American Session Ale

---

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **21**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	3.8 kg (100%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	5 g	15 min	12 %
Boil	Citra	15 g	3 min	12 %
Dry Hop	Citra	10 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	11.5 g	danstar

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa żubrowa??	5 g	Secondary	7 day(s)