

# Fruit Session Pale Ale

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **40**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.9%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Magnum	10 g	30 min	13.5 %
Boil	Hallertau	30 g	15 min	2.8 %
Aroma (end of boil)	Mosaic	30 g	10 min	10 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z limonek	8 g	Secondary	7 day(s)
Flavor	Zest z limonek	4 g	Secondary	7 day(s)
Flavor	Pulpa z Mango	900 g	Secondary	7 day(s)