

## Session Ale Baza 1.0

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **4.2**
- Style **American Pale Ale**

### 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 **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **69 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (66.7%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (22.2%)	81 %	5
Grain	Weyerman Zakwaszający	0.5 kg (11.1%)	5 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	9.5 %
Boil	Sybilla	30 g	30 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7 (PAY7)	Ale	Dry	10 g	---