

## Session APA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **37**
- SRM **5.1**
- 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 **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (77.8%)	80 %	4.5
Grain	Strzegom Wiedeński	0.75 kg (16.7%)	79 %	10
Grain	Karmelowy Czerwony	0.25 kg (5.6%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	30 min	13 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Dry Hop	Centennial	100 g	3 day(s)	10.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	20 min	15.5 %
Boil	Simcoe	15 g	10 min	13.2 %