

## Session APA

---

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **31**
- SRM **3.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **7.7 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.5 liter(s)**
- Total mash volume **4.6 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **3.5 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **7.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.8 kg (69.6%)	81 %	4
Grain	Żytni	0.15 kg (13%)	85 %	8
Grain	Pszeniczny	0.15 kg (13%)	85 %	4
Grain	Weyermann - Carapils	0.05 kg (4.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	3 g	60 min	11.5 %
Boil	Citra	1 g	20 min	14.2 %
Boil	Chinook	2 g	16 min	12.8 %
Boil	Citra	1 g	12 min	14.2 %
Boil	Chinook	2 g	8 min	12.8 %
Boil	Citra	1 g	4 min	14.2 %
Boil	Citra	5 g	0 min	14.2 %