

## Session APA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **28**
- SRM **2.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.6 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **6.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.15 kg (53.5%)	81 %	4
Grain	Pszeniczny	0.65 kg (30.2%)	85 %	4
Grain	Płatki owsiane	0.25 kg (11.6%)	--- %	---
Sugar	Cukier	0.1 kg (4.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	20 min	12 %
Boil	Cascade	5 g	15 min	6 %
Boil	Cascade	10 g	1 min	6 %
Dry Hop	Citra	15 g	5 day(s)	12 %
Dry Hop	Cascade	15 g	5 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Liquid	50 ml	Fermentis