

## W035 - Session APA

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- Gravity **7.7 BLG**
- ABV **3.2 %**
- IBU **40.6**
- SRM **8.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.19 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **6.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **20.19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	CHÂTEAU PALE ALE	1.3 kg	81 %	21
Grain	Caramalt (Thomas Fawcett)	0.2 kg	74.39 %	77
Grain	Oats, Flaked	0.2 kg	80 %	4
Grain	Wheat, Flaked	0.2 kg	77 %	7
Grain	Rye, Flaked	0.1 kg	78.3 %	9
Sugar	Sugar, Table (Sucrose)	0.09 kg	100 %	4
Dry Extract	Light Dry Extract	0.07 kg	95 %	41
Grain	Fruit - Lime	0.2 kg	7.5 %	-1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	60 min	10 %
	Amarillo	50 g	30 min	9.2 %
Dry Hop	Sabro	50 g	3 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Liberty Bell	Ale	Dry	--- g	Mangrove Jack's