

## #41 Session APA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **28**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **17.4 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.1 liter(s)**

### Steps

- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **7.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (57.8%)	80 %	4
Grain	Płatki owsiane	0.3 kg (13.3%)	85 %	3
Grain	Żytni	0.3 kg (13.3%)	85 %	8
Grain	Pszeniczny	0.25 kg (11.1%)	85 %	4
Grain	Abbey Malt Weyermann	0.1 kg (4.4%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	50 min	11.8 %
Boil	Citra	5 g	15 min	14.2 %
Boil	Mosaic	5 g	15 min	11.8 %
Aroma (end of boil)	Citra	5 g	3 min	14.2 %
Aroma (end of boil)	Mosaic	7 g	3 min	11.8 %
Whirlpool	Citra	16 g	0 min	14.2 %
Whirlpool	Mosaic	4 g	0 min	11.8 %
Dry Hop	Citra	40 g	5 day(s)	14.2 %

Dry Hop	Mosaic	5 g	5 day(s)	11.8 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	50 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	6 g	Boil	12 min