

#46 SESSION APKA 2

- Gravity **7.6 BLG**
- ABV ---
- IBU **16**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **74 C**, Time **15 min**
- Temp **100 C**, Time **30 min**
- Temp **74 C**, Time **30 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **30 min** at **74C**
- Keep mash **15 min** at **74C**
- Keep mash **30 min** at **100C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 1.5 kg (75%) | 79 % | 6 |
| Grain | Strzegom Karmel 30 | 0.5 kg (25%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Chinook | 40 g | 5 min | 10 % |
| Whirlpool | Chinook | 30 g | 45 min | 10 % |
| Dry Hop | Chinook | 30 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|-------|-------|--------|---------------------|
| grodziskie | Wheat | Slant | 100 ml | z piwa grodziskiego |