

## sesion apa

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- Gravity **12.6 BLG**
- ABV ---
- IBU **39**
- SRM **7.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (90.9%)	85 %	7
Grain	Weyermann - Carared	0.3 kg (6.8%)	75 %	45
Grain	Carahell	0.1 kg (2.3%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Aroma (end of boil)	Amarillo	5 g	30 min	9.5 %
Aroma (end of boil)	Simcoe	5 g	10 min	13.2 %
Aroma (end of boil)	Amarillo	5 g	10 min	9.5 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Whirlpool	Amarillo	10 g	10 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.4 g	Safale