

## Session APA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **61**
- SRM **7.2**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (9.1%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Amarillo	30 g	30 min	9.5 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Aroma (end of boil)	Simcoe	30 g	1 min	13.2 %