

## Session APA 10,5

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **26**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (77.8%)	80 %	5
Grain	Płatki owsiane	0.7 kg (15.6%)	85 %	3
Grain	Strzegom Monachijski typ I	0.3 kg (6.7%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	10 min	15.5 %
Aroma (end of boil)	Citra	15 g	2 min	12 %
Aroma (end of boil)	Cascade	15 g	2 min	6 %
Aroma (end of boil)	Centennial	15 g	8 min	10.5 %
Dry Hop	Citra	15 g	4 day(s)	12 %
Dry Hop	Cascade	15 g	4 day(s)	6 %
Dry Hop	Centennial	15 g	4 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis