

## SESSION APA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **60**
- SRM **6.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (4.8%)	73 %	120
Grain	Viking Pale Ale malt	5 kg (95.2%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	12 %
Boil	Mosaic	20 g	30 min	12 %
Boil	Amarillo	25 g	5 min	8.8 %
Aroma (end of boil)	Citra	25 g	0 min	13.5 %
Dry Hop	Amarillo	50 g	5 day(s)	8.8 %
Dry Hop	Citra	50 g	5 day(s)	13.5 %

### Yeasts

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