

Session APA v2

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **26**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **60 C**, Time **0 min**
- Temp **71 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **63.3C**
- Add grains
- Keep mash **0 min** at **60C**
- Keep mash **70 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1 kg (25%) | 79 % | 6 |
| Grain | Żytni | 1 kg (25%) | 85 % | 8 |
| Grain | Oats, Flaked | 1 kg (25%) | 80 % | 2 |
| Grain | Weyermann - Vienna Malt | 0.5 kg (12.5%) | 81 % | 8 |
| Grain | Pszeniczny | 0.5 kg (12.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------|--------|----------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 15 g | 100 min | 15.5 % |
| Whirlpool | Mosaic | 30 g | 30 min | 10 % |
| Whirlpool | Cascade | 30 g | 30 min | 6 % |
| Whirlpool | Centennial | 30 g | 30 min | 9.7 % |
| Dry Hop | Cascade | 25 g | 7 day(s) | 7.1 % |
| Dry Hop | Simcoe | 25 g | 7 day(s) | 13.2 % |
| Dry Hop | Centennial | 25 g | 7 day(s) | 9.7 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Vermont Ale | Ale | Liquid | 90 ml | Yeast Bay |

Notes

- Hopstand 30min w 80st C.
Modyfikacja wody RO: XBDMX98
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