

## Session APA

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- Gravity **11 BLG**
- ABV ---
- IBU ---
- SRM **3.7**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.4 kg (85%)	80.5 %	2
Grain	Strzegom Monachijski typ I	0.4 kg (10%)	79 %	16
Grain	Strzegom Karmel 30	0.2 kg (5%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Galaxy	20 g	10 min	15 %
Dry Hop	Galaxy	30 g	5 day(s)	15 %
Mash	lunga	10 g	60 min	11 %