

## Session Beer

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **13**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **77C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	5 kg (71.4%)	81 %	4
Grain	Płatki pszeniczne	1 kg (14.3%)	85 %	3
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Citra	30 g	1 min	12 %
Aroma (end of boil)	Mosaic	30 g	1 min	10 %
Aroma (end of boil)	Simcoe	15 g	1 min	13.2 %

### Yeasts

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