

## Session Hazy Smrek - sesyjne świerkowe

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **23.5 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)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	Oats, Flaked	0.5 kg (11.1%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	15 g	20 min	11 %
Whirlpool	lunga	15 g	5 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy świerkowe	100 g	Boil	30 min
Flavor	Pędy świerkowe	100 g	Boil	1 min
Flavor	Pędy świerkowe	50 g	Boil	15 min