

Session Saison

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **3.4**
- 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 **80 %**
- 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 **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.6 kg (57.8%) | 82 % | 4 |
| Grain | Pszeniczny | 1.5 kg (33.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (6.7%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.1 kg (2.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | ariana | 30 g | 35 min | 8.9 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 2.8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 40 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|---------|------------|
| Wallonian farmhouse Ale | Ale | Liquid | 1000 ml | yeast bay |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|-----------|----------|
| Spice | zest cytrusowy | 100 g | Secondary | 5 day(s) |