

sesyjny kwas

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **7 %**
- Size with trub loss **31.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **63 C**, Time **55 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **55 min** at **63C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **37.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (14.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (14.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Aroma (end of boil) | Citra | 20 g | 3 min | 12 % |
| Aroma (end of boil) | Amarillo | 20 g | 3 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S04 | Ale | Dry | 11 g | --- |