

# sesyjny west cost

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński          | 3.3 kg (70.2%) | 81 %  | 4   |
| Grain | Pale Malt (2 Row) UK | 1 kg (21.3%)   | 78 %  | 6   |
| Grain | Pszeniczny           | 0.4 kg (8.5%)  | 85 %  | 4   |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Perle       | 35 g   | 60 min   | 7 %        |
| Boil    | amora preta | 25 g   | 20 min   | 6 %        |
| Boil    | amora preta | 25 g   | 10 min   | 6 %        |
| Boil    | Motueka     | 15 g   | 5 min    | 7 %        |
| Dry Hop | amora preta | 25 g   | 4 day(s) | 6 %        |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory       |
|-----------------|------|--------|--------|------------------|
| FM53 Voss kveik | Ale  | Liquid | 50 ml  | Fermentum Mobile |