

W035 - Session APA

- Gravity **7.7 BLG**
- ABV **3.2 %**
- IBU **40.6**
- SRM **8.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.19 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **20.19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|---------------------------|---------|---------|-----|
| Grain | CHÂTEAU PALE ALE | 1.3 kg | 81 % | 21 |
| Grain | Caramalt (Thomas Fawcett) | 0.2 kg | 74.39 % | 77 |
| Grain | Oats, Flaked | 0.2 kg | 80 % | 4 |
| Grain | Wheat, Flaked | 0.2 kg | 77 % | 7 |
| Grain | Rye, Flaked | 0.1 kg | 78.3 % | 9 |
| Sugar | Sugar, Table (Sucrose) | 0.09 kg | 100 % | 4 |
| Dry Extract | Light Dry Extract | 0.07 kg | 95 % | 41 |
| Grain | Fruit - Lime | 0.2 kg | 7.5 % | -1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Chinook | 7 g | 60 min | 10 % |
| | Amarillo | 50 g | 30 min | 9.2 % |
| Dry Hop | Sabro | 50 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|-----------------|
| Liberty Bell | Ale | Dry | --- g | Mangrove Jack's |