Session APA 1.0

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.2 kg *(3.1%)*	75 %	3
Grain	Pilzneński	4.5 kg *(69.8%)*	81 %	3.5
Grain	Rice, Flaked	0.25 kg *(3.9%)*	70 %	2
Grain	Weyermann - Carapils	0.5 kg *(7.8%)*	78 %	3.5
Grain	Maris Otter Pale Malt	1 kg *(15.5%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.8 %
Boil	Amarillo	20 g	15 min	8.2 %
Whirlpool	Cascade	20 g	0 min	5.6 %
Whirlpool	Amarillo	20 g	0 min	8.2 %
Whirlpool	Citra	20 g	0 min	13.8 %
Dry Hop	Equinox	30 g	7 day(s)	15.4 %
Dry Hop	Amarillo	10 g	7 day(s)	8.2 %
Dry Hop	Equinox	20 g	5 day(s)	15.4 %
Dry Hop	Equinox	50 g	2 day(s)	15.4 %

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Dry Hop	Amarillo	50 g	2 day(s)	8.2 %
Dry Hop	Citra	50 g	2 day(s)	13.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	wirlflock	0.5 g	Boil	5 min