

## #26 Skol! Session PA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **58**
- SRM **3.6**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **20 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **77C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.4 kg (79.1%)	80 %	4
Grain	Strzegom Pszeniczny	0.9 kg (20.9%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	18 g	60 min	17 %
Aroma (end of boil)	Waimea	18 g	20 min	15.3 %
Aroma (end of boil)	Cascade	22 g	5 min	6 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM

### Extras

Type	Name	Amount	Use for	Time
Spice	Jagody jałowca	9 g	Boil	5 min
Spice	Kolendra ziarenka	1 g	Boil	5 min
Spice	Cynamon laska	2 g	Boil	5 min

Spice	Wanilia laska	2 g	Boil	5 min
Spice	Kardamon sztuki	3 g	Boil	5 min