

# Sesja

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **3.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (66.7%)	81 %	4
Grain	Pszeniczny	1.5 kg (33.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	14.5 %
Whirlpool	Sabro	50 g	0 min	14.8 %
Whirlpool	Nelson Sauvín	50 g	0 min	11 %
Whirlpool	Citra	50 g	0 min	12 %
Dry Hop	Sabro	50 g	4 day(s)	14.8 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	8 g	Mash	0 min

Other	witamina c	4 g	Bottling	---
Water Agent	sol	0.5 g	Mash	0 min

## Notes

- Woda saguaro, przegotowana  
*Mar 25, 2021, 8:18 PM*