

## Session APA

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **19**
- SRM **2.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **40.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

### Fermentables

| Type    | Name                 | Amount        | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain   | Strzegom Pilzneński  | 2 kg (33.9%)  | 80 %  | 4   |
| Adjunct | Płatki owsiane       | 0.4 kg (6.8%) | 85 %  | 3   |
| Adjunct | płatki jęczmienne    | 0.5 kg (8.5%) | 75 %  | 2   |
| Grain   | Pszeniczny           | 1 kg (16.9%)  | 85 %  | 4   |
| Grain   | Viking Pale Ale malt | 2 kg (33.9%)  | 80 %  | 5   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Citra      | 10 g   | 60 min   | 12 %       |
| Aroma (end of boil) | Amarillo   | 10 g   | 10 min   | 9.5 %      |
| Dry Hop             | Citra      | 20 g   | 6 day(s) | 12 %       |
| Dry Hop             | Centennial | 10 g   | 6 day(s) | 10.5 %     |
| Dry Hop             | Cascade    | 20 g   | 6 day(s) | 6 %        |
| Boil                | Citra      | 20 g   | 20 min   | 12 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |      |        |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 11 g | Safale |
|-------------|-----|-----|------|--------|