

## Session APA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **28**
- SRM **2.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.6 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **6.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

### Fermentables

| Type  | Name           | Amount          | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilzneński     | 1.15 kg (53.5%) | 81 %  | 4   |
| Grain | Pszeniczny     | 0.65 kg (30.2%) | 85 %  | 4   |
| Grain | Płatki owsiane | 0.25 kg (11.6%) | --- % | --- |
| Sugar | Cukier         | 0.1 kg (4.7%)   | --- % | --- |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Citra   | 15 g   | 20 min   | 12 %       |
| Boil    | Cascade | 5 g    | 15 min   | 6 %        |
| Boil    | Cascade | 10 g   | 1 min    | 6 %        |
| Dry Hop | Citra   | 15 g   | 5 day(s) | 12 %       |
| Dry Hop | Cascade | 15 g   | 5 day(s) | 6 %        |

### Yeasts

| Name  | Type | Form   | Amount | Laboratory |
|-------|------|--------|--------|------------|
| US-05 | Ale  | Liquid | 50 ml  | Fermentis  |