

Session beer

- Gravity **10.9 BLG**
- ABV ---
- IBU **33**
- SRM **11.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (83.3%)	79 %	10
Grain	Strzegom Karmel 150	0.5 kg (8.3%)	75 %	150
Grain	Oats, Flaked	0.5 kg (8.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	lunga	50 g	15 min	11 %
Aroma (end of boil)	Sybilla	50 g	10 min	3.5 %
Aroma (end of boil)	Lemon drop	50 g	5 min	4.6 %
Dry Hop	Lemon drop	50 g	5 day(s)	4.6 %

Yeasts

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