

## Session Świerk Ale

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **53**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **3 liter(s)**
- Trub loss **10 %**
- Size with trub loss **3.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **4.4 liter(s)**

### Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **2.3 liter(s)**
- Total mash volume **3 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **2.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **4.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@Ale	0.56 kg (85.1%)	80 %	7
Grain	Płatki owsiane crisp	0.065 kg (9.9%)	61.2 %	7.4
Grain	BESTMALZ - Best Wheat Malt	0.033 kg (5%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5.6 g	45 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Skare	Ale	Dry	0.5 g	Kveik

### Extras

Type	Name	Amount	Use for	Time
Flavor	Pędy świerkowe	11 g	Boil	45 min