

Sesyjna APA 2/20

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **45**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (69.4%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.32 kg (7.4%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (11.6%) | 85 % | 3 |
| Grain | Pszeniczny | 0.5 kg (11.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 14.5 % |
| Boil | Mosaic | 30 g | 15 min | 11.5 % |
| Boil | Cascade | 15 g | 15 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |