

# Sesyjna APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **6.5**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.2 liter(s)**
- Total mash volume **1.6 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**

## Mash step by step

- Heat up **1.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Sparge using **25.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (44.7%)	80 %	---
Grain	Weyermann - Carapils	0.1 kg (2.6%)	78 %	4
Grain	Carahell	0.1 kg (2.6%)	77 %	26
Grain	Viking Pale Ale malt	0.1 kg (2.6%)	80 %	5
Grain	Płatki orkiszowe	0.1 kg (2.6%)	80 %	4
Liquid Extract	Bruntal Pale Ale	1.7 kg (44.7%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Cascade	30 g	15 min	6 %
Dry Hop	Citra	40 g	6 day(s)	12 %
Dry Hop	Cascade	20 g	6 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---