

## #43 SESSION APKA 1

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- Gravity **7.3 BLG**
- ABV ---
- IBU **22**
- SRM **7.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **72 C**, Time **15 min**
- Temp **100 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **72C**
- Keep mash **30 min** at **100C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (71.4%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (23.8%)	80 %	4
Grain	Caraaroma	0.2 kg (4.8%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	30 g	10 min	10 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Whirlpool	Mosaic	40 g	45 min	10 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Citra	40 g	5 day(s)	12 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Slant	100 ml	Fermentum Mobile