

#46 SESSION APKA 2

- Gravity **7.6 BLG**
- ABV ---
- IBU **16**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **74 C**, Time **15 min**
- Temp **100 C**, Time **30 min**
- Temp **74 C**, Time **30 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **30 min** at **74C**
- Keep mash **15 min** at **74C**
- Keep mash **30 min** at **100C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (75%)	79 %	6
Grain	Strzegom Karmel 30	0.5 kg (25%)	75 %	30

Hops

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

Yeasts

Name	Type	Form	Amount	Laboratory
grodziskie	Wheat	Slant	100 ml	z piwa grodziskiego