

## #46 SESSION APKA 3

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **8**
- SRM **10.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 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 **14.7 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 **29.1 liter(s)** of **76C** water or to achieve **38.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (61.2%)	79 %	10
Grain	Strzegom Karmel 150	1 kg (20.4%)	75 %	150
Grain	Strzegom Pale Ale	0.5 kg (10.2%)	79 %	6
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	40 g	5 min	5.2 %
Aroma (end of boil)	Puławski	40 g	5 min	6 %
Whirlpool	Cascade	20 g	45 min	5.2 %
Whirlpool	Puławski	20 g	45 min	6 %
Whirlpool	Lomik	50 g	45 min	4.6 %
Dry Hop	Cascade	40 g	5 day(s)	5.2 %
Dry Hop	Puławski	40 g	5 day(s)	6 %

### Yeasts

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

Type	Name	Amount	Use for	Time
Flavor	Skórki pomańczy	110 g	Boil	10 min
Water Agent	gips piwowarski	2.5 g	Mash	120 min