

# Fruit Session Pale Ale

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **40**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 5 kg (90.9%)  | 80 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (9.1%) | 78 %  | 4   |

## Hops

| Use for             | Name      | Amount | Time   | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil                | Magnum    | 15 g   | 60 min | 13.5 %     |
| Boil                | Magnum    | 10 g   | 30 min | 13.5 %     |
| Boil                | Hallertau | 30 g   | 15 min | 2.8 %      |
| Aroma (end of boil) | Mosaic    | 30 g   | 10 min | 10 %       |
| Aroma (end of boil) | Mosaic    | 30 g   | 0 min  | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | Sok z limonek  | 8 g    | Secondary | 7 day(s) |
| Flavor | Zest z limonek | 4 g    | Secondary | 7 day(s) |
| Flavor | Pulpa z Mango  | 900 g  | Secondary | 7 day(s) |