

# Sesja Poprawkowa (v.Liczi)

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **25**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.9 liter(s)**
- Total mash volume **6.6 liter(s)**

## Steps

- Temp **70 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **4.9 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **50 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale        | 0.5 kg (30.3%)  | 79 %  | 6   |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (30.3%)  | 82 %  | 5   |
| Grain | Briess - Carapils Malt   | 0.25 kg (15.2%) | 74 %  | 9   |
| Grain | Płatki owsiane           | 0.4 kg (24.2%)  | 85 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Waimea  | 5 g    | 30 min   | 17 %       |
| Aroma (end of boil) | Waimea  | 10 g   | 5 min    | 17 %       |
| Dry Hop             | Waimea  | 20 g   | 5 day(s) | 17 %       |
| Dry Hop             | Cascade | 25 g   | 5 day(s) | 6 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

## Notes

- zmienić chmielenie na chmielu dostępne  
*Feb 7, 2018, 9:47 PM*