

## Session APA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **4**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (19.7%)	80 %	16
Grain	Pilzneński	3.3 kg (65.1%)	81 %	4
Grain	Płatki pszeniczne	0.77 kg (15.2%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	50 g	60 min	5.2 %
Whirlpool	Hallertau Blanc	100 g	1 min	11 %