

## Session APA "1492 dni"

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **32**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.1 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **7.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (44.4%)	80 %	5
Grain	Viking Pilsner malt	1 kg (44.4%)	82 %	4
Grain	Karmelowy 50 - Viking Malt	0.25 kg (11.1%)	79 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	15 min	15 %
Boil	Warrior	10 g	15 min	15.5 %
Dry Hop	Sabro	25 g	3 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	10 g	Boil	15 min