

## Session APA

---

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **35**
- SRM **3.4**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **12.8 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (84.2%)	80 %	5
Grain	Viking Caramel Pale	0.5 kg (10.5%)	80 %	8
Grain	Weyermann - Carapils	0.25 kg (5.3%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	20 g	60 min	15 %
Boil	Amarillo	20 g	10 min	9.5 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %