

## Session APA niskoalkoholowa

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **40**
- SRM **8.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 0.5 kg (22.7%) | 80 %  | 20  |
| Liquid Extract | Bruntal Pale Ale           | 1.7 kg (77.3%) | 80 %  | 35  |

### Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Citra             | 15 g   | 40 min   | 12 %       |
| Aroma (end of boil) | Citra             | 20 g   | 10 min   | 12 %       |
| Dry Hop             | Citra             | 15 g   | 7 day(s) | 12 %       |
| Dry Hop             | Mosaic            | 50 g   | 7 day(s) | 10 %       |
| Dry Hop             | Mandarina Bavaria | 50 g   | 7 day(s) | 10 %       |

### Yeasts

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

### Extras

| Type  | Name           | Amount | Use for | Time   |
|-------|----------------|--------|---------|--------|
| Other | Płatki Owsiane | 500 g  | Boil    | 60 min |