

## Sesyjna APA 2/20

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **45**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (69.4%)	80 %	5
Grain	Weyermann - Carapils	0.32 kg (7.4%)	78 %	4
Grain	Płatki owsiane	0.5 kg (11.6%)	85 %	3
Grain	Pszeniczny	0.5 kg (11.6%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	14.5 %
Boil	Mosaic	30 g	15 min	11.5 %
Boil	Cascade	15 g	15 min	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's