

# Sesyjna APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **6.5**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.2 liter(s)**
- Total mash volume **1.6 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**

## Mash step by step

- Heat up **1.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Sparge using **25.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (44.7%) | 80 %  | --- |
| Grain          | Weyermann - Carapils       | 0.1 kg (2.6%)  | 78 %  | 4   |
| Grain          | Carahell                   | 0.1 kg (2.6%)  | 77 %  | 26  |
| Grain          | Viking Pale Ale malt       | 0.1 kg (2.6%)  | 80 %  | 5   |
| Grain          | Płatki orkiszowe           | 0.1 kg (2.6%)  | 80 %  | 4   |
| Liquid Extract | Bruntal Pale Ale           | 1.7 kg (44.7%) | 80 %  | 35  |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Citra   | 10 g   | 60 min   | 12 %       |
| Boil    | Cascade | 30 g   | 15 min   | 6 %        |
| Dry Hop | Citra   | 40 g   | 6 day(s) | 12 %       |
| Dry Hop | Cascade | 20 g   | 6 day(s) | 6 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |