

Session APA

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **34**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|-----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (58.5%) | 80 % | 20 |
| Adjunct | Sok mandarynkowy | 0.75 kg (36.6%) | 8 % | --- |
| Sugar | cukier | 0.1 kg (4.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 10 g | 60 min | 7.7 % |
| Boil | Mandarina Bavaria | 10 g | 30 min | 7.7 % |
| Aroma (end of boil) | Mandarina Bavaria | 30 g | 0 min | 7.7 % |