

Session APA v3

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **25**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **60 C**, Time **0 min**
- Temp **71 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **63.3C**
- Add grains
- Keep mash **0 min** at **60C**
- Keep mash **70 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (25%)	79 %	6
Grain	Żytni	1 kg (25%)	85 %	8
Grain	Pszoniczny	1 kg (25%)	85 %	4
Grain	Oats, Flaked	0.5 kg (12.5%)	80 %	2
Grain	Słód owsiany Fawcett	0.5 kg (12.5%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	15 g	100 min	15.5 %
Whirlpool	Mosaic	30 g	30 min	10 %
Whirlpool	Cascade	30 g	30 min	6 %
Whirlpool	Centennial	30 g	30 min	9.7 %
Dry Hop	Cascade	25 g	7 day(s)	7.1 %
Dry Hop	Simcoe	25 g	7 day(s)	13.2 %
Dry Hop	Centennial	25 g	7 day(s)	9.7 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	90 ml	Yeast Bay