

SESSION APKA 4

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **44**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **74 C**, Time **15 min**
- Temp **100 C**, Time **30 min**
- Temp **74 C**, Time **30 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **30 min** at **74C**
- Keep mash **15 min** at **74C**
- Keep mash **30 min** at **100C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (55.6%)	80.5 %	4
Grain	Płatki owsiane błyskawiczne	0.8 kg (22.2%)	85 %	3
Grain	Płatki żytnie błyskawiczne	0.8 kg (22.2%)	85 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	5 min	11 %
Whirlpool	lunga	60 g	45 min	11 %
Dry Hop	lunga	70 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36 Liberty Bell Ale	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Other	Skórki grejpfrura z 5 szt	100 g	Boil	5 min