

## SESSION APKA 5

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **31**
- SRM **2.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

- Temp **45 C**, Time **15 min**
- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (52.6%)	80 %	4
Grain	Żytni Strzegom	1 kg (26.3%)	85 %	8
Grain	Płatki jęczmienne	0.8 kg (21.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	25 g	60 min	10 %
Whirlpool	Simcoe	25 g	60 min	13.2 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Simcoe	40 g	3 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
grodziskie	Ale	Slant	100 ml	---