

Session piwko

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **74 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **74C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (42.6%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (21.3%)	80 %	5
Grain	Pszeniczny	1 kg (21.3%)	85 %	4
Grain	carabody	0.3 kg (6.4%)	82 %	8
Grain	Biscuit Malt	0.2 kg (4.3%)	79 %	45
Grain	Barley, Flaked	0.2 kg (4.3%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	6 %
Boil	Lublin (Lubelski)	20 g	60 min	4 %
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Boil	Sybilla	10 g	10 min	6 %
Aroma (end of boil)	Strata	20 g	3 min	13.6 %
Aroma (end of boil)	El Dorado	20 g	3 min	15 %
Aroma (end of boil)	Lemon drop	20 g	3 min	4.6 %
Aroma (end of boil)	hbc586	20 g	3 min	7.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand