

## #15 APA na EXP 2/20

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **17.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (71.4%)  | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 0.85 kg (24.3%) | 81 %  | 6   |
| Grain | Viking carabody      | 0.15 kg (4.3%)  | 80 %  | 8   |

### Hops

| Use for             | Name                            | Amount | Time   | Alpha acid |
|---------------------|---------------------------------|--------|--------|------------|
| Boil                | Xionc (experimental PolishHops) | 10 g   | 60 min | 7.5 %      |
| Aroma (end of boil) | Xionc (experimental PolishHops) | 50 g   | 1 min  | 7.5 %      |
| Boil                | Xionc (experimental PolishHops) | 20 g   | 15 min | 7.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |