

## #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