

## #2 APA z Curacao

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **39**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **12 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **65 %**
- 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**
- Temp **78 C**, Time **10 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**
- Keep mash **10 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (85.7%)	82 %	4
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Chinook	10 g	20 min	13 %
Aroma (end of boil)	Chinook	20 g	0 min	13 %
Dry Hop	Galaxy	25 g	2 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min
Flavor	curacao	20 g	Boil	10 min