

## #9 APKA własna

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **26**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **2 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (100%)	79 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	12.8 %
Aroma (end of boil)	Simcoe	25 g	0 min	12.8 %
Aroma (end of boil)	East Kent Goldings	25 g	0 min	4.6 %
Aroma (end of boil)	Cascade	30 g	0 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	Fermentis

### Notes

- 4g gipsu piwowarskiego na acieranie  
*Jun 21, 2024, 6:44 PM*