

APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **57**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10
Grain	Strzegom Pszeniczny	0.5 kg (8.3%)	81 %	6
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	30 min	15.5 %
Boil	Simcoe	30 g	10 min	13.2 %
Boil	Centennial	30 g	5 min	4.7 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Nelson Sauvin	30 g	5 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlancki	10 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Mash	0 min