

## APA #6

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **6.9**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.5 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **14.6 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.88 kg (79.5%)	80 %	5
Grain	Strzegom Bursztynowy	1 kg (20.5%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	7.6 %
Aroma (end of boil)	Belma	100 g	0 min	9.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Slant	200 ml	Danstar