

# Apa?

- Gravity **12.6 BLG**
- ABV ---
- IBU **32**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (89.3%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (5.4%)	78 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (5.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	12 g	60 min	13 %
Boil	Chinook	18 g	10 min	13 %
Boil	Citra	12 g	10 min	12 %
Whirlpool	Chinook	60 g	1 min	13 %
Whirlpool	Citra	18 g	1 min	12 %
Dry Hop	Citra	60 g	4 day(s)	12 %

## Yeasts

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