

## APA 92/93 + D4

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **6.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **69 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **86.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **73.6 liter(s)**
- Total mash volume **89.6 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **73.6 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **28.6 liter(s)** of **76C** water or to achieve **86.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11.2 kg (70%)	80 %	5
Grain	Strzegom Karmel 300	0.2 kg (1.3%)	70 %	299
Grain	Rye Malt	0.6 kg (3.8%)	63 %	10
Grain	Briess - Carapils Malt	2 kg (12.5%)	74 %	3
Grain	Bestmalz Red X	2 kg (12.5%)	79 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	75 g	60 min	12.7 %
Boil	Motueka	100 g	10 min	7 %
Aroma (end of boil)	Motueka	50 g	10 min	7 %

### Notes

- 92 - US05 + cryo citra i mosaic po 25g
- 93 - Voss Kveik + ekstrakt chmielowy 25ml + sabro 50g
- D4 - S04 + WLP650 Brett
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