

# Apa BREWIT

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

## Steps

- Temp **65 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **48 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **15 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **43.9 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (68.8%)	80 %	5
Grain	Pszeniczny	4 kg (25%)	85 %	4
Grain	Płatki owsiane	1 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Boil	Chinook	40 g	20 min	13 %
Whirlpool	Citra	35 g	---	12 %
Whirlpool	Galaxy	35 g	---	15 %
Dry Hop	Chinook	150 g	5 day(s)	13 %
Dry Hop	Citra	150 g	5 day(s)	12 %
Dry Hop	Galaxy	150 g	5 day(s)	15 %