

# APA kolejna

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **7.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50%)	79 %	6
Grain	Monachijski	2.5 kg (41.7%)	80 %	16
Grain	Strzegom Bursztynowy	0.5 kg (8.3%)	70 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Fusion UK	30 g	30 min	6.4 %
Boil	pilgrim	30 g	30 min	8.1 %
Dry Hop	Challenger	60 g	7 day(s)	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---