

apa na lekko

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (57.7%) | 85 % | 7 |
| Grain | Weyermann - Vienna Malt | 1 kg (19.2%) | 81 % | 8 |
| Grain | Weyermann Monachijski typ II 20-25 EBC | 1 kg (19.2%) | 80 % | 20 |
| Grain | Viking Wheat Malt | 0.2 kg (3.8%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 10.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 15 min | 10.7 % |
| Whirlpool | Ekuanot | 20 g | 0 min | 14 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 30 g | 4 day(s) | 10.7 % |
| Dry Hop | Ekuanot | 30 g | 4 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | fermentis |
|--------------|-----|-----|--------|-----------|