

APA Patryka

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **12**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **56.9C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (90.2%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (3.3%) | 75 % | 30 |
| Grain | Pszeniczny | 0.4 kg (6.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Galaxy | 10 g | 60 min | 14.5 % |
| Whirlpool | Cascade | 11 g | 1 min | 7.1 % |
| Whirlpool | Centennial | 11 g | 1 min | 9.4 % |
| Whirlpool | Amarillo | 15 g | 1 min | 8.8 % |
| Dry Hop | Cascade | 20 g | 4 day(s) | 7.1 % |
| Dry Hop | Centennial | 20 g | 4 day(s) | 9.4 % |
| Dry Hop | Amarillo | 25 g | 4 day(s) | 8.8 % |

Yeasts

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