

## APA - słodowa

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **40**
- SRM **8.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **70 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale    | 3 kg (50%)   | 79 %  | 6   |
| Grain | Monachijski          | 1 kg (16.7%) | 80 %  | 16  |
| Grain | Viking melanoidynowy | 1 kg (16.7%) | 75 %  | 60  |
| Grain | Strzegom Pszeniczny  | 1 kg (16.7%) | 81 %  | 6   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Simcoe     | 10 g   | 60 min   | 13.2 %     |
| Boil      | Simcoe     | 10 g   | 45 min   | 13.2 %     |
| Boil      | Simcoe     | 10 g   | 30 min   | 13.2 %     |
| Boil      | Simcoe     | 10 g   | 15 min   | 13.2 %     |
| Whirlpool | Centennial | 10 g   | 15 min   | 10.5 %     |
| Whirlpool | Mosaic     | 10 g   | 15 min   | 10 %       |
| Dry Hop   | Centennial | 35 g   | 5 day(s) | 10.5 %     |
| Dry Hop   | Mosaic     | 35 g   | 5 day(s) | 10 %       |

### Yeasts

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