

# APA Z JACKIEM (y)

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 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 **62 C**, Time **55 min**
- Temp **67 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **25 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Viking Pilsner malt	1 kg (16.7%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Sybilla	50 g	15 min	3.5 %
Boil	Sybilla	50 g	0 min	3.5 %
Dry Hop	Cascade	50 g	1 day(s)	6 %
Dry Hop	Cascade	50 g	2 day(s)	6 %
Dry Hop	Simcoe	25 g	0 day(s)	13.2 %