

# APA z Marxam

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **55**
- SRM **8.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (74.5%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (21.3%)	79 %	10
Grain	Strzegom Karmel 300	0.2 kg (4.3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Cascade	15 g	15 min	6 %
Boil	Cascade	20 g	5 min	6 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis

## Notes

- F. burzliwa 10 dni 16-18C  
F. cicha 7 dni 18-20C  
Opcjonalnie: 25 g amerykańskiego chmielu na 2-5 dni  
*Jun 27, 2022, 10:22 AM*