

# APA z płatkami

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **33**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (58.8%)   | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 1 kg (29.4%)   | 81 %  | 6   |
| Grain | płatki jęczmienne    | 0.4 kg (11.8%) | 85 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Chinook    | 10 g   | 60 min   | 11 %       |
| Boil                | Simcoe     | 10 g   | 30 min   | 11.7 %     |
| Aroma (end of boil) | Centennial | 10 g   | 5 min    | 10 %       |
| Whirlpool           | Chinook    | 20 g   | 0 min    | 13 %       |
| Whirlpool           | Simcoe     | 20 g   | 0 min    | 13.2 %     |
| Whirlpool           | Centennial | 20 g   | 0 min    | 10.5 %     |
| Dry Hop             | Simcoe     | 30 g   | 2 day(s) | 13.2 %     |
| Dry Hop             | Citra      | 30 g   | 2 day(s) | 12 %       |
| Dry Hop             | Amarillo   | 30 g   | 2 day(s) | 9.5 %      |

## Yeasts

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

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