

# Apka

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **54**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.2 kg (87.5%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.3 kg (6.3%)  | 85 %  | 4   |
| Grain | Weyermann - Carapils | 0.3 kg (6.3%)  | 78 %  | 4   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Marynka    | 20 g   | 60 min   | 8 %        |
| Boil    | Idaho      | 15 g   | 30 min   | 12.7 %     |
| Boil    | azacca     | 15 g   | 30 min   | 10 %       |
| Boil    | Vic secret | 25 g   | 10 min   | 9 %        |
| Dry Hop | Idaho 7    | 25 g   | 4 day(s) | 12.7 %     |
| Dry Hop | Azacca     | 25 g   | 4 day(s) | 10 %       |

## Yeasts

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