

# APOCALYPSO

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- Gravity **13 BLG**
- ABV ---
- IBU **40**
- SRM **10.7**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (41.7%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (41.7%)	80 %	4
Grain	Strzegom Karmel 150	0.35 kg (7.3%)	75 %	150
Grain	Oats, Flaked	0.45 kg (9.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	calypso	5 g	30 min	14.9 %
Boil	calypso	10 g	20 min	14.9 %
Boil	calypso	30 g	10 min	14.9 %
Aroma (end of boil)	calypso	40 g	1 min	14.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	brak	0 g	Secondary	---