

# Aromatyczna APA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (13.3%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (13.3%)	80 %	4
Grain	Płatki owsiane	0.5 kg (6.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	12 min	13 %
Boil	Cascade PL	30 g	12 min	3.8 %
Dry Hop	Chinook	15 g	3 day(s)	13 %
Dry Hop	Cascade PL	15 g	3 day(s)	3.8 %
Dry Hop	Lublin (Lubelski)	15 g	3 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	12.5 g	Fermentis