

Bohemska APA

- Gravity **11.4 BLG**
- ABV ---
- IBU **31**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **3 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (87%) | 81 % | 4 |
| Grain | Melanoiden Malt | 0.2 kg (4.3%) | 80 % | 39 |
| Grain | Weyermann - Carared | 0.2 kg (4.3%) | 75 % | 45 |
| Grain | Pszeniczny | 0.2 kg (4.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | bohemie | 20 g | 30 min | 7.76 % |
| Boil | bohemie | 20 g | 5 min | 7.76 % |
| Dry Hop | bohemie | 60 g | 4 day(s) | 7.76 % |

Yeasts

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