

# Gnaszyńska APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **6.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.75 kg (82.4%)	80 %	5
Grain	Weyermann - Carared	0.8 kg (17.6%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	45 min	9.5 %
Boil	Citra	15 g	30 min	12.1 %
Aroma (end of boil)	Mosaic	15 g	5 min	12.2 %
Whirlpool	Citra	15 g	0 min	12.1 %
Dry Hop	Amarillo	10 g	5 day(s)	8.5 %
Dry Hop	Citra	20 g	5 day(s)	13 %

## Yeasts

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