

# MOJA apa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.72 kg (50%)	81 %	4
Grain	Pszeniczny	2.72 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	0 min	13.7 %
Boil	Citra	10 g	0 min	12 %
Boil	Citra	20 g	15 min	12 %
Boil	Chinook	10 g	15 min	13 %
Aroma (end of boil)	Citra	20 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	12.5 g	---