

Niziołkowa APA

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **25**
- SRM **3.2**
- 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 **16 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 1.5 kg (52.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.4 kg (14%) | 79 % | 22 |
| Grain | Caramel Pils | 0.2 kg (7%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (14%) | 85 % | 3 |
| Grain | Płatki ryżowe | 0.35 kg (12.3%) | 85 % | 0.7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | Magnum | 10 g | 15 min | 13.5 % |
| Aroma (end of boil) | Magnum | 10 g | 0 min | 13.5 % |
| Dry Hop | Mosaic | 15 g | 3 day(s) | 10 % |