

# Ocaniczna APA

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- Gravity **11.4 BLG**
- ABV ---
- IBU **39**
- SRM **10.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale	5 kg (90.9%)	75 %	10
Grain	Strzegom Pszeniczny	0.25 kg (4.5%)	75 %	6
Grain	Strzegom Karmel 150	0.25 kg (4.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	vis secret	20 g	60 min	16 %
Aroma (end of boil)	Summer	15 g	5 min	6.4 %
Aroma (end of boil)	vis secret	15 g	5 min	16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	5 g	Fermentis