

# Orzeźwiająca APA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **46**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **37.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **32.4 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **-1.7 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	4 kg (74.1%)	80 %	5
Grain	Pszeniczny	1 kg (18.5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	40 g	30 min	8.5 %
Whirlpool	Amarillo	60 g	20 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22.8 g	Fermentis