

# Pierwsza APA

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- Gravity **11.7 BLG**
- ABV ---
- IBU **42**
- SRM **6.2**
- 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 **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 4 kg (88.9%)   | 79 %  | 6   |
| Grain | Strzegom Karmel 30  | 0.25 kg (5.6%) | 75 %  | 30  |
| Grain | Strzegom Pszeniczny | 0.25 kg (5.6%) | 81 %  | 6   |

## Hops

| Use for | Name    | Amount | Time       | Alpha acid |
|---------|---------|--------|------------|------------|
| Boil    | Cascade | 30 g   | 0 min      | 6 %        |
| Boil    | Citra   | 25 g   | 5 min      | 12 %       |
| Dry Hop | Cascade | 20 g   | 666 day(s) | 6 %        |
| Boil    | Citra   | 25 g   | 45 min     | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |