APKA (06/2021)

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **40 C**, Time **5 min**
- Temp **53 C**, Time **30 min**
- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **5 min** at **40C**
- Keep mash **30 min** at **53C**
- Keep mash **70 min** at **66C**
- Keep mash **20 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(76.9%)*	81 %	4
Grain	Monachijski	1 kg *(15.4%)*	80 %	16
Grain	Pszeniczny	0.5 kg *(7.7%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Dry Hop	Citra	100 g	5 day(s)	12 %

Yeasts

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