

## APA Z JACKIEM (y)

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **36**
- SRM **6.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **62 C**, Time **55 min**
- Temp **67 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **25 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Viking Pilsner malt	1 kg (14.3%)	82 %	4
Grain	Karmelowy Jasny 30EBC	1 kg (14.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	28 g	60 min	10 %
Boil	Mosaic	25 g	15 min	10 %
Boil	Simcoe	50 g	0 min	13.2 %
Dry Hop	Cascade	50 g	1 day(s)	6 %
Dry Hop	Cascade	50 g	2 day(s)	6 %
Dry Hop	Simcoe	25 g	0 day(s)	13.2 %