

## apa na lekko

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **5.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                                   | Amount        | Yield | EBC |
|-------|----------------------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt              | 3 kg (57.7%)  | 85 %  | 7   |
| Grain | Weyermann - Vienna Malt                | 1 kg (19.2%)  | 81 %  | 8   |
| Grain | Weyermann Monachijski typ II 20-25 EBC | 1 kg (19.2%)  | 80 %  | 20  |
| Grain | Viking Wheat Malt                      | 0.2 kg (3.8%) | 83 %  | 5   |

### Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Chinook                | 20 g   | 60 min   | 10.5 %     |
| Boil      | Columbus/Tomahawk/Zeus | 20 g   | 15 min   | 10.7 %     |
| Whirlpool | Ekuanot                | 20 g   | 0 min    | 14 %       |
| Dry Hop   | Columbus/Tomahawk/Zeus | 30 g   | 4 day(s) | 10.7 %     |
| Dry Hop   | Ekuanot                | 30 g   | 4 day(s) | 14 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | fermentis |
|--------------|-----|-----|--------|-----------|