Lekka APA'SZKA

- Gravity **11.9 BLG**
- ABV **---**
- IBU **4**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg *(88.2%)*	80 %	7
Grain	Pszeniczny	0.5 kg *(9.8%)*	85 %	4
Grain	Weyermann - Carapils	0.1 kg *(2%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	7 g	45 min	7 %