

## apa 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **7.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

### Steps

- Temp **68 C**, Time **55 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (74.1%)   | 80 %  | 5   |
| Grain | Monachijski          | 0.5 kg (18.5%) | 80 %  | 16  |
| Grain | carmel               | 0.2 kg (7.4%)  | 78 %  | 90  |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Citra   | 8 g    | 30 min   | 12 %       |
| Boil    | Chinook | 8 g    | 60 min   | 13 %       |
| Dry Hop | Nugget  | 15 g   | 4 day(s) | 13 %       |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 15 ml  | ---        |

### Extras

| Type  | Name      | Amount | Use for   | Time     |
|-------|-----------|--------|-----------|----------|
| Other | truskawka | 80 g   | Secondary | 4 day(s) |

## Notes

- polowa warki ok 5 L , fermentator 8g nugget , 100g truskawka  
*Nov 4, 2022, 9:35 PM*