APAsz#2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **12 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(69%)*	80 %	5
Grain	Żytni Viking Malt	1 kg *(17.2%)*	85 %	8
Grain	Viking Malt Enzymatyczny	0.3 kg *(5.2%)*	82 %	4
Grain	Płatki owsiane	0.5 kg *(8.6%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	25 g	40 min	14 %
Boil	Summit	20 g	10 min	15.5 %
Whirlpool	Amarillo	20 g	20 min	9.5 %
Dry Hop	Amarillo	75 g	3 day(s)	9.5 %
Dry Hop	Summit	25 g	3 day(s)	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Eitrheim	Ale	Slant	70 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	5 g	Boil	10 min