APA z Planicy

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.1 kg *(36.2%)*	81 %	4
Grain	Płatki ryżowe	0.5 kg *(8.6%)*	60 %	3
Grain	Płatki owsiane	0.7 kg *(12.1%)*	60 %	3
Grain	Viking Pale Ale malt	2.5 kg *(43.1%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	10 g	50 min	13.7 %
Boil	Aurora	10 g	50 min	7 %
Aroma (end of boil)	Styrian Fox	20 g	0 min	5.8 %
Boil	Aurora	10 g	10 min	7 %
Dry Hop	Styrian Dragon	30 g	7 day(s)	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Liquid	150 ml	Fermentis

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