

# LaktoAPA americandream

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **70 C**, Time **0 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (85.7%) | 80 %  | 5   |
| Grain | Platki owsiane       | 1 kg (14.3%) | 85 %  | 3   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Bravo      | 100 g  | 15 min   | 13.9 %     |
| Dry Hop   | Eureka!    | 25 g   | 7 day(s) | 18 %       |
| Dry Hop   | Bravo      | 50 g   | 3 day(s) | 13.9 %     |
| Dry Hop   | Simcoe     | 50 g   | 3 day(s) | 13.1 %     |
| Dry Hop   | Lemon drop | 100 g  | 3 day(s) | 4.6 %      |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 70 ml  | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |         |       |      |        |
|--------|---------|-------|------|--------|
| Flavor | Laktoza | 500 g | Boil | 15 min |
| Spice  | Kaffir  | 5 g   | Boil | 10 min |