

## #2 APA z Curacao

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **39**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **12 %**
- Size with trub loss **11.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (85.7%)   | 82 %  | 4   |
| Grain | Pszeniczny          | 0.5 kg (14.3%) | 85 %  | 4   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 10 g   | 60 min   | 13 %       |
| Boil                | Chinook | 10 g   | 20 min   | 13 %       |
| Aroma (end of boil) | Chinook | 20 g   | 0 min    | 13 %       |
| Dry Hop             | Galaxy  | 25 g   | 2 day(s) | 15 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | ---        |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 10 min |
| Flavor | curacao        | 20 g   | Boil    | 10 min |