

#29 session APA v.2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **60.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **49.3 liter(s)** of **76C** water or to achieve **60.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (100%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	50 min	8 %
Aroma (end of boil)	Chinook	50 g	20 min	8.5 %
Aroma (end of boil)	Marynka	30 g	15 min	8 %
Dry Hop	Citra	100 g	3 day(s)	12 %
fermentor 1 - pierwszy dzień - do biotransformacji				
Dry Hop	Mosaic	100 g	3 day(s)	13.2 %
fermentor 2 - 4 dzień fermentacji				

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	12 g	Boil	10 min