

# Antypody

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (36.4%)	80 %	4
Grain	Strzegom Karmel 30	0.5 kg (9.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	15 g	50 min	4.8 %
Boil	Pacifica (NZ)	10 g	25 min	4.8 %
Boil	Vic Secret	10 g	20 min	16.3 %
Boil	Vic Secret	10 g	10 min	16.3 %
Aroma (end of boil)	Vic Secret	30 g	5 min	16.3 %
Aroma (end of boil)	Pacifica (NZ)	25 g	5 min	4.8 %
Dry Hop	Vic Secret	50 g	3 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis