

# APA 2023

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **20 min**
- Temp **71 C**, Time **20 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **71C**
- Keep mash **3 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Żytni	0.5 kg (8.3%)	85 %	8
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.4 %
Boil	Citra	20 g	20 min	12.2 %
Boil	Simcoe	30 g	5 min	14 %
Dry Hop	Chinook	30 g	7 day(s)	11.4 %
Dry Hop	Centennial	50 g	7 day(s)	9.3 %

## Yeasts

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

## Extras

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

Type	Name	Amount	Use for	Time
Other	płatki owsiane	500 g	Mash	30 min
Flavor	trawa cytrynowa	20 g	Boil	10 min
Flavor	skórka pomarańczy	20 g	Boil	10 min