

APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **3.7**
- Style **Blonde 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 **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1 kg (16.7%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Marynka | 25 g | 5 min | 10 % |