

# APA BAZA

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **52**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **68 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (89.3%)  | 80 %  | 6   |
| Grain | Platki owsiane       | 0.3 kg (5.4%) | 85 %  | 3   |
| Grain | Viking Wheat Malt    | 0.3 kg (5.4%) | 83 %  | 5   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|---|------------------------|--------|----------|------------|
| Boil  | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Boil  | Columbus/Tomahawk/Zeus | 10 g   | 30 min   | 15.5 %     |
| Boil  | Citra                  | 10 g   | 20 min   | 12 %       |
| Boil  | Cascade                | 10 g   | 15 min   | 6 %        |
| Whirlpool   | Citra                  | 40 g   | 0 min    | 12 %       |
| dodac przy 72 stopniach, przerwac chlodzenie na 40min |                        |        |          |            |
| Whirlpool   | Cascade                | 40 g   | 0 min    | 6 %        |
| dodac przy 72 stopniach, przerwac chlodzenie na 40min |                        |        |          |            |
| Dry Hop   | Citra                  | 50 g   | 3 day(s) | 12 %       |
| Dry Hop   | Cascade                | 50 g   | 3 day(s) | 6 %        |

## Yeasts

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

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11 g          | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| Fining      | mech irlandzki | 4 g           | Boil           | 12 min      |