

APA czyszczenie magazynu

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **42**
- SRM **4.9**
- 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 **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **13.3 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 | 8 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Boil | Styrian Eureka | 21 g | 60 min | 13 % |
| Boil | Magnum | 10 g | 60 min | 12 % |
| Boil | Oktawia | 20 g | 20 min | 9 % |
| Boil | Oktawia | 20 g | 10 min | 9 % |
| Aroma (end of boil) | Oktawia | 15 g | 0 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 300 ml | Fermentum Mobile |