

# APA kolejna

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **7.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 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 **68 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale    | 3 kg (50%)     | 79 %  | 6   |
| Grain | Monachijski          | 2.5 kg (41.7%) | 80 %  | 16  |
| Grain | Strzegom Bursztynowy | 0.5 kg (8.3%)  | 70 %  | 30  |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Fusion UK  | 30 g   | 30 min   | 6.4 %      |
| Boil                | pilgrim    | 30 g   | 30 min   | 8.1 %      |
| Dry Hop             | Challenger | 60 g   | 7 day(s) | 5.8 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |