

Apa -spiskowcy rozkoszy

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **6.5**
- 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 **92 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (55.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1.2 kg (26.7%) | 79 % | 22 |
| Grain | Karmelowy Czerwony | 0.3 kg (6.7%) | 75 % | 55 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Amarillo | 10 g | 60 min | 13 % |
| Boil | Mosaic | 15 g | 20 min | 10 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|-------|--------|------------------|
| FM50 Kłosy Kansas | Ale | Slant | 100 ml | Fermentum Mobile |