

APA SZYSZKA KAWA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **54 liter(s)**
- Total mash volume **72 liter(s)**

Steps

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

Mash step by step

- Heat up **54 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **39.9 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	15 kg (83.3%)	80 %	5
Grain	Viking Pilsner malt	3 kg (16.7%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	45 min	12 %
Boil	Citra	20 g	20 min	12 %
Boil	Amarillo	20 g	20 min	9.5 %
Boil	Centennial	20 g	20 min	10.5 %
Boil	Citra	50 g	10 min	12 %
Boil	Centennial	50 g	10 min	10.5 %
Boil	Amarillo	50 g	10 min	9.5 %
Boil	Centennial	30 g	2 min	10.5 %
Boil	Amarillo	30 g	2 min	9.5 %